LOUCHUCK

Samantha Mitchell's

Cake Decorating Made Easy!

You do not have resell rights or giveaway rights to this book. Only customers that have purchased this material are authorized to view it. If you think you may have an illegally distributed copy of this book, please contact us immediately. Please email support@cliksecrets.com to report any illegal distribution.

Copyright Notice

Copyright © 2005 Samantha Mitchell and Randy Pryor
All rights reserved.

No part of this publication may be reproduced or transmitted in any form or by any means, mechanical or electronic, including photocopying and recording, or by information storage and retrieval system, without permission in writing from the publisher. Requests for permission or further information should be emailed to: Support@ClikSecrets.com

Legal Notices
While all attempts have been made to verify information provided in this publication, neither the author nor the publisher assumes any responsibility for errors, omissions or contrary interpretation of the subject matter herein. The Publisher wants to stress that the information contained herein may be subject to varying state and/or local laws or regulations. All users are advised to retain competent counsel to determine what state and/or local laws or regulations may apply to the user's particular operation.
The purchaser or reader of this publication assumes responsibility for the use of these materials and information. Adherence to all applicable laws and regulations, both federal and state and local, governing professional licensing, operation practices, and all other aspects of operation in the United States or any other jurisdiction is the sole responsibility of the purchaser or reader. The publisher and author assume no responsibility or liability whatsoever on the behalf of any purchaser or reader of these materials. Any perceived slights of specific people or organizations is unintentional.

Table of Contents

Introduction 10

Part 1. How To Make An Icing Friendly Cake 11

Making The Cake 12
Baking the Perfect Cake Step-By-Step 12
Leveling the Cake 13
Cake Boards 14
Stacking the Cake 15
Tortes 15
Icing the Cake 16

Part 2. Icing Friendly Cake Recipes 17

Butter Cake 17
Carrot Cake 18
Chocolate Groom's Cake 20
Classic White Cake 20
Italian Wedding Cake 21
Margaret Trudeau's Wedding Cake 22
Orange Buttermilk Cake 23
Orange Pound Cake 24
Princess Diana's Wedding Cake 25
Red Velvet Cake 25
Sherry Wedding Cake 26
Traditional Fruit Wedding Cake 27
Yellow Pound Cake 28
Yellow Sponge Cake 28

Part 3. How Much Cake Should You Make? 29

Wedding Cake Baking and Cutting Guide for 2" Deep Pans 29

Wedding Cake Baking and Cutting Guide for 3” Deep Pans 31
Party Cake Baking and Cutting Guide for 2” Deep Pans 33
Party Cake Baking and Cutting Guide for 3” Deep Pans 35

Part 4. Glazes 36

Almond Glaze 36
Apple Cider Glaze 36
Amaretto Glaze 36
Apricot Glaze 37
Buttermilk Glaze 37
Brown Sugar Glaze 37
Caramel Glaze 37
Carrot Cake Glaze 38
Chocolate Glaze 38
Apple Cider Glaze II 38
Cinnamon Glaze 38
Coconut Glaze 39
Confectioners’ Sugar Glaze 39
Fruit Cake Glaze 39
Harvey Wallbanger Glaze 39
Honey Glaze 40
Lemon Glaze 40
Maple Glaze 40
Orange Glaze 40
Orange Marmalade Glaze 41
Pear Glaze 41
Rum Butter Glaze 41
Sour Cream Glaze 41
Strawberry Glaze 42

Part 5. Cake Fillings 43

Apricot Mousse Filling 43
Almond Filling 44

Banana Filling 44
Banana Whip 44
Blueberry Filling 45
Butter Custard Filling 45
Canoli Filling 45
Canoli Mousse 46
Caramel Filling 46
Chantilly Mousse 46
Cherry Cream Filling 47
Chestnut Mousse 47
Chocolate Filling 47
Chocolate Mousse 48
Chocolate Cherry Mousse 48
Chocolate Raspberry Mousse 48
Chocolate Whipped Cream 49
Coconut Pineapple Filling 49
Clear Lemon Filling 49
Clear Orange Filling 50
Custard 50
Dark Chocolate Filling 50
Date Cream Filling 51
Fig Filling 51
French Crème Filling 51
Grand Marnier Filling 52
Honey Mousse 52
Kahlua Mousse 52
Lemon Cake Filling 53
Lemon Cream Cheese Filling 53
Lemon Curd 53
Lemon Lime Filling 54
Macaroon Filling 54
Maple Sugar Filling 54
Orange Cake Filling 55
Orange Candied Mousse 55
Orange and Walnut Filling 55
Pastry Cream Filling 56
Pecan Cream Cheese Filling 56
Pineapple Filling 56

Peach Mousse 57
Peanut Butter Mousse 57
Peppermint Mousse 57
Pistachio Filling 58
Raisin Filling 59
Raspberry Almond Crème 59
Raspberry Fool Filling 59
Raspberry Rose Mousse 60
Royal Red Velvet Cake Filling 60
Toasted Walnut Filling 60
Strawberry Mousse 61
Twinkie Cake Filling 61
Vanilla Mousse 61
Walnut Cake Filling 62
White Chocolate Mousse 62
White Fluff 63

Part 6. Decorative Icing Recipes 64

7-Minute Frosting 64
Almond Butter Cream Icing 65
Amaretto Butter Frosting 65
Angel Mallow Frosting 65
Banana Icing 66
Bourbon Frosting 66
Brown Butter Brandy Frosting 66
Brown Sugar Marshmallow Frosting 67
Buttercream Icing 67
Chocolate Buttercream Icing 68
Chocolate Butter Icing 69
Chocolate Fudge Icing 69
Chocolate Mocha Frosting 69
Chocolate Rum Buttercream Icing 70
Cream Cheese Icing 70
Egg Yolk Butter Cream Icing 71
Fluffy Boiled Icing 71
Maple Butter Icing 71

Marshmallow Frosting 72
Mexican Chocolate Frosting 72
Mocha Icing 72
Orange Icing 73
Ornamental Frosting 73
Ornamental Meringue Frosting 73
Peppermint Frosting 74
Pineapple Butter Frosting 74
Piping Gel 74
Raspberry Butter Cream Frosting 75
Royal Icing 75
Snow White Buttercream Icing 75
Stabilized Whipped Cream Icing 76
White Chocolate Cream Cheese Butter Cream 76
Vanilla Buttercream 76
Wilton Buttercream Icing 77

Part 7. Fondants and Gum Paste 78

Rolled Fondant 80
Preparing A Cake For Ready To Use Fondant 81
Making A Rose Out of Fondant 82
Rolled Fondant Bows And Loops 84
Recipe For Rolled Fondant 85
Recipe For Quick Pour Fondant 85
Gum Paste 86
Rolling Out Gum Paste 88
Gum Paste Recipe 88

Part 8. The Basics Of Decorating With Icing 89

Featherweight Bags 89
Disposable Icing Bags 90
The Coupler 91
Handling Icing Bags 92
Icing Consistency 92

Mixing Food Coloring To Create A Unique Palette 93

Part 9. Must Have Decorator Nozzle Tips 96

Basket Weave Tips 97
Closed Star Tips 97
Drop Flower Tip 98
Leaf Tips 99
Open Star Tips 100
Petal Decorating Tips 101
Round Decorating Tips 102
Ruffle Decorating Tips 102

Part 10. Decorating Icing Techniques 103

Beads 103
Bows 103
Lace Work 103
Lattice Work 105
Ruffle 106
Shells 107
Star Flowers 108
Stringwork 109
Swirl Flower 110

Part 11. Creating Different Flowers 111

Apple Blossom 111
Bachelor Button 112
Carnation 113
Chrysanthemum (Mum) 113
Daisy 114
Leaf 115
Lily 116
Lily of the Valley 117

Morning Glory 118
Poinsettia 119
Primrose 119
Rosebud 120
Roses 121

Part 12. Creative Decorating Techniques 125

Cake Spray Paint 125
Cake Stencils 126
Decorating Combs 127
Decorating Gel 128
Edible Confetti 128
Edible Glitter 129
Gold Leaf 130
Luster Dust 130
Marzipan 131
Tiers 136

Part 13. Questions And Answers 138

Introduction

Everybody loves cake. However it is the homemade cake that expresses the most thought, feeling and appreciation. Even the most flawed of homemade cakes (except the one where you use salt instead of sugar in the cake mix) is usually seen as a greater expression of love than one that is purchased from a store.

However just because a cake is home made, doesn't mean that it can't look as fantastic as one created by a professional pastry chef. In this book you will not only learn the basics including how to bake a cake, level it, stack it and ice it but you will also learn how to use various types of icing and cake decorating tips to create all kinds of ribbons, drapes and flora and fauna. We'll also show you how to torte a cake (layer it with fillings) as well as roll a fondant over it to create a smooth finish.

Whether you are decorating a birthday, wedding or anniversary cake, you are sure to find the perfect recipe for your cake and your icing as well as plenty of tips on how to turn an ordinary culinary confection into an impressive artistic creation.

Part 1. How To Make An Icing Friendly Cake

Anyone can make a cake, but there is an actual art to making a cake that won't collapse, crumble or seep fillings all over the place. Here are some tips to baking a cake that is friendly to icing as well as the spatula spreading it!

Making The Cake

The cake that you make serves as the canvas for the great works of art you will be creating on its surface. It is very difficult to roll fondant or create icing decorations on a cake that is crooked, sunken or tilted to one side. This chapter is not only devoted to teaching you how to create a cake that tastes good, but also how to master cake architecture.

Mostly baking the perfect cake is about creating as level as a surface as possible for the artist (that's you!) Ideally after you remove the cake from the oven, the cake should be a light golden brown (with no crispy edges) and boast a level top and straight sides. The cake should also have very few crumbs. If it doesn't have straight sides you can always buy a tool called a cake leveler to shave the bump off of the tops of your cake.

A cake leveler
www.candylandcrafts.com

Another important consideration is the state of your cake pans. Pans that are warped or bent out of shape are sure to create a cake that is crooked. To save yourself a lot of cutting and leveling time (as well as a lot of wasted cake) use pans that are in good shape in the first place.

Baking the Perfect Cake Step-By-Step

To create the perfect cake for decorating:

1) Start with a good, quality pan, properly prepared for baking.

2) Preheat oven to the temperature specified in your recipe.

3) Prepare the pan by polishing it liberally with solid vegetable shortening. Never use butter, margarine or a liquid based vegetable oil as those can cause the edges of your cake to crisp and burn. Oils and butters can also cause your cake to stick to the pan.

4) Dust the pan lightly with flour. Turn the pan in your hands to make sure all the greased surfaces are covered with the flour. As a rule try to use about two tablespoons of flour per nine inch pan. Tap the bottom of the pan after dusting to see if there are any shiny spots. If so dust the pan again. If you want to spare yourself the trouble of larding and dusting the pans you could also use a product such as Wilton's Cake Release, which is designed to help cakes pop easily out of the pan. This is a highly respected product that is applied straight to the pan like lard, but there is no need to dust the pans with flour after using it.

5) Pour cake batter in the pan and spread the batter evenly with a spatula. Give the pan a light bang on your table counter to remove any bubbles that might be in the batter.

6) Bake cake on the middle rack of a preheated oven for the amount of time specified in the recipe.

7) To test whether the cake is done, insert a toothpick or cake tester near center and remove. If tip is clean, cake is done. If batter is visible, bake a little longer until toothpick comes out clean. When done, remove your cake from the oven and cool in the pan on a rack for 10 minutes.

8) To unmold the cake place a cooling rack on top and flip it over so that when the cake is unmolded it will be resting on the rack. Lift the pan carefully off of the cake and gently brush away any loose crumbs.

Leveling the Cake

No cake emerges straight from the oven perfectly straight and flat. After the cake has cooled one hour, you will need to level it. In essence leveling means using a knife or a cake leveler to removes the bump (sometimes called the crown) from the cake center and gives you an even decorating surface.

Trim off the raised center portion using a serrated knife or a cake leveler. Wilton makes a good one.

An adjustable cake Leveler
www.candylandcrafts.com

Most cake levelers come with three or four different notches through which you insert wires. You can use several wires to “torte” your cake (separate it into several layers) by gliding it through the cake. Cake levelers come in different heights and widths to suit different cake sizes.

If you’re using the Cake Leveler, start with your cake on a cardboard cake circle. Measure the height you want to cut from your cake, then position the ends of the cutting wire into the side notches to reach that height. Keep the legs standing level on your work surface, and cut into the cake, using an easy sliding motion.

If using a knife, place the cake on a cardboard cake circle, then place on it on a cake turntable. While slowly rotating the turntable, move the knife back and forth across the top of the cake in a sawing motion to remove the crown (the bulge in the center of the cake). Try to keep the knife level as you cut. Brush off all loose crumbs.

A tilting cake turntable
www.candylandcrafts.com

Some people also set their cakes on turntables to ice them. Tilting cakeboards with rubber mats on the bottom that keep the cake board (a circle or square of cardboard that fits below the cake) from slipping.

Fancy antique Wilton style cake boards

Cake Boards

A cake board sounds like a fancy thing but it's really just a piece of cardboard that fits beneath the cake. Usually the cake board sitting beneath your cake should be about two inches wider than the cake itself. For example if the cake is a ten inch cake then get an appropriate shaped cake board (square or circle) to fit beneath it. Some cake boards are fancy, such as the ones made by the prestigious cake supply company Wilton, and have a shiny side made of foil and a cardboard side.

If your cake is an odd shape you can cut the cake board to fit using special cardboard you can purchase at specialty cake supply stores. Some people make their own cake boards before they bake the cake by tracing the circumference or perimeter of the pan and adding two inches.

Cake boards are also used as bases for tiered cakes, such as wedding cakes that sit on pedestals or other pediments.

Ambitious chefs can also decorate the edges of their cakes with Fanci-Foil or Tuk-N-Ruffle. These are products that allow you to edge the cake board with crinkled foil to give it a cleaner more decorative look.

Another consideration is using a cake board that already boasts an aluminum foil edging or a very classic edging. Using these boards gives your cake a very traditional and antique look.

Stacking the Cake

The simplest cake you can bake consists of two layers sandwiching your favorite filling. A cake that has more than two layers is technically considered to be a torte.

You can fill your cake with icing or whipped cream but you can also fill them with spreads and jam. A more modern approach is to fill the center of your cake with fresh fruits or puddings.

To stack a cake like the professionals do you will want to fill a decorating bag with icing that is of a medium consistency. You can just squeeze the icing or the filling through the coupler (an attachment that fits at the end of the bag) or you can attach the fat nozzle shaped number 12 cake decorating tip to create a thick ridge of icing around the rim (insider edge of the cake.) This acts as a dam so that when you add any type of filling it doesn't spill over the side of the cake. Adding a rim of icing also helps to stabilize your next cake tier as well as give it more height.

Your next step would be to simply fill the center of the cake with icing, fruit filling, whipped cream or pudding. You are then ready to place the next layer on top of the cake. If your icing is not too soft the next layer should fit perfectly on top of the filling. It is normal for a bit of the icing to expand out from the sides of the cake slightly.

Tortes

Torting a cake simply means using a knife or a leveler to add many levels to the cake. Between these tiers you can add all kinds of fillings. The key to making a successful torte is to not use any fillings that are too runny. Buttercream or thick jams or fruit compotes work best for this.

It is easiest to cut the cake into layers for torting using a cake leveler. However if you are going to do it by hand, make sure you use a long thin serrated knife such as the type that is used for cutting bread and that you place the cake on a turntable.

To cut a cake on a turntable, hold the top of it steady with the flat of your hand and then while slowly turning the cake cut it laterally into slices. You might want to mark the cake with toothpicks or dots of icing to make sure you are cutting it straight as opposed to on a slope.

Icing the Cake

The trickiest thing about icing a cake is keeping crumbs out of the icing. The trick to keeping crumbs out of the cake is to keep your first layer of icing which is spread on top of the cake thinner. Think of this foundation layer of icing as being like plaster, which seals the cake itself and prepares it for decorative moldings.

One tip is to thin the first layer of icing with tiny amounts of corn syrup so that it does not stick to the cake and cause it to stick to the spatula. Another tip is to let the spatula glide over the surface of the cake area without actually touching the top of the cake.

There are many ways to dress up a cake but the following method describes the basic steps to icing a cake with buttercream or royal icing.

1) Place a large amount of thin consistency icing in the center of the top of the cake.

2) Spread the icing across the top, while never actually touching the cake surface. Pushing the excess icing down onto the sides of the cake. Build up enough icing in front of the spatula to prevent pulling up crumbs.

3) Ice the sides of the cake a section at a time. When the sides are covered, hold the spatula with the edge against the side, slowly spinning the turntable without lifting the spatula from the cake's surface. Return excess icing to the bowl and repeat until sides are smooth.

4) Smooth the top of the cake in the same manner, moving the spatula across the top until the cake is completely iced.

Congratulations! You are have now created a cake canvas that can support any one of the popular cake decorating techniques which are described in more detail in the rest of this book.

Part 2. Icing Friendly Cake Recipes

There are thousands of cake recipes in the world but some types of cakes simply have the buoyancy, mass and support that is needed to support fillings and icing. Here are some traditional and fail-proof recipes for iced cakes.

Butter Cake

This is the classic recipe that is used to create tiered confections for wedding cakes. Butter cake has a firm, moist texture that makes it perfect for tiered designs. The almond extract is optional but if you are making a wedding cake it is a very traditional additive. You could also add extra vanilla, rum flavoring, cognac or brandy, orange blossom water or rosewater instead of the almond flavoring if you prefer.

1 1/2 cups butter, room temperature
2 1/2 cups granulated sugar
5 eggs
1 teaspoon Pure Vanilla Extract
3/4 teaspoon Almond Flavoring (optional)
3 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup milk

Preheat oven to 350°F. Spray pans with vegetable pan spray or grease pans.

In mixer bowl cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each addition. Mix in vanilla and almond (or other) flavorings. Mix in flour with baking powder and salt. Add flour mixture alternately with milk, starting with the flour.

Pour into prepared pans. Bake until toothpick comes out clean. Cool 10 minutes in pan. Loosen sides and remove. Cool completely before decorating.

Makes 7 1/2 cups batter.

A buttercream cake iced with buttercream icing.

Carrot Cake

4 eggs
1 cup vegetable oil
1 teaspoon Pure Vanilla Extract
2 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons cinnamon
1/4 teaspoon each nutmeg, cloves, allspice and salt
4 cups (approx. 1 lb.) grated carrots
2/3 cup chopped nuts
1/2 cup raisins
1/2 cup crushed pineapple, drained

Preheat oven to 350¡F. Lightly spray 2 nine in. round pans with vegetable spray, or use grease pans.

In large mixing bowl, beat eggs until foamy; add oil and vanilla and beat well. Mix flour, sugar, baking soda, cinnamon, nutmeg, cloves, allspice and salt together; add to egg mixture and mix well. Fold in carrots, nuts, raisins and pineapple.

Pour into prepared pans and bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes in pans on cooling grid and invert on grid to cool.

Makes 5 1/2 cups batter. Goes well with a white chocolate or cream cheese icing.

Chocolate Groom's Cake

Chocolate Groom's Cake

Chocolate is not that traditional for tiered cakes, but this recipe has the buoyancy and support needed if you want to make great alternative to the traditional white wedding cake.

2 cups unsifted all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup butter or margarine (room temperature)
2 cups sugar
3 eggs
1 teaspoon Wilton Pure Vanilla Extract
1 1/2 cups milk
3 oz. unsweetened chocolate, melted

Preheat oven to 350°F. Combine flour, baking powder, soda and salt. Cream butter and sugar together until light in texture. Add eggs and vanilla to creamed mixture. Beat thoroughly. Add flour mixture to creamed mixture alternately with milk, beating well after each addition. Add melted chocolate and beat thoroughly.

Brush two 8 or 9 in. cake pans with Wilton Cake Release or generously grease pans with solid vegetable shortening and flour. (Click here for complete instructions on preparing baking pans.) Pour batter into pans. Bake for 35-40 minutes or until top springs back when touched lightly in center.

Makes 6 cups batter.

Classic White Cake

6 cups sifted cake flour
2 tablespoons baking powder
1 1/2 cups butter or margarine
3 cups sugar
2 cups milk
1 1/4 teaspoons Pure Vanilla Extract
12 egg whites

Preheat oven to 325°F. Grease bottom of pans and line with waxed paper. Sift together flour and baking powder. Set aside. Cream butter and sugar together until light and fluffy. Set aside. Beat egg whites until stiff, but not dry. Set aside.

With a mixer at slow speed, add flour mixture to butter mixture, alternately with milk. Beat well after each addition. Beat in vanilla extract. Fold egg whites into batter. Pour into prepared pans. Bake until toothpick inserted into center comes out clean.

Makes 12 cups batter.

Italian Wedding Cake

This is a white cake that has a bit of pineapple and coconut flair to it.

1/2 cup buttermilk
1-teaspoon baking soda
1-teaspoon salt
1/2 cup shortening
1/2-cup margarine
2 cups white sugar
5 egg yolks
1/4 teaspoon almond extract
1-teaspoon vanilla extract
2 cups all-purpose flour
5 egg whites
1/2 cup drained crushed pineapple
1/2 cup flaked coconut
1 cup chopped pecans

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8-inch pans. Combine the buttermilk, baking soda and salt. Set aside.

In a large bowl, cream together the shortening, margarine and sugar until light and fluffy. Beat in the egg yolks one at a time, and then stir in 1-teaspoon vanilla and almond extract. Beat in the buttermilk mixture alternately with the flour, mixing just until incorporated. In a separate bowl, beat the egg whites until they form stiff peaks. Gently fold the egg whites into the batter. Stir in pineapple, coconut and 1 cup pecans.

Pour batter evenly into prepared pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool 10 minutes in pans, and then turn out onto wire racks to cool completely.

Margaret Trudeau's Wedding Cake

Margaret Sinclair made this famous wedding cake for her wedding to Prime Minister Pierre Elliot Trudeau – the Prime Minister of Canada.

1/4 cup sugar
1/4 cup boiling water
2 lbs currants
1 lb sultana raisins
2 lbs seedless raisins
1 lb chopped mixed candied peel
3/4 lb-candied cherries, halved
1/2 lb blanched slivered almonds
1/4 lb slivered brazil nuts
2 teaspoons grated fresh lemon rind
7 cups sifted all-purpose flour
1 1/2 teaspoons salt
1 1/2 teaspoons cinnamon
1 teaspoon cloves
1 1/2 teaspoons nutmeg
1 teaspoon allspice
2 2/3 cups soft butter
2 3/4 cups sugar
12 eggs
1/2 cup brandy
1/3 cup bottled grape juice

Mix fruit and nuts together in a large bowl and let marinate in brandy at room temperature for at least 8 hours.

Put 1/4 c sugar in a heavy skillet. Cook over moderate heat until mixture is melted and brown. Stir in boiling water. Heat over moderate heat stirring constantly. Return to low heat and stir just until any lumps of sugar are melted and it becomes caramelized. (do not boil) Remove from stove and immediately pour into a cup or bowl so cooking ceases. Let caramelized mixture cool.

Generously grease a set of pans (1 ea- 8" sq, 6" sq, 4" sq) and line with heavy greased brown paper.

Sift together flour, salt, and spices, and sift one cup of mixture over fruit/nut mixture. Toss together so fruit is coated with mixture.

Cream together butter and sugar thoroughly. Add eggs one at a time to butter and sugar mixture, Blend in dry ingredients alternately with the mixture of grape juice

and cooled caramel mixture. Add fruit/nut mixture and blend thoroughly (Hands are the easiest)

Preheat oven to 300F. Place a pan of hot water in the bottom of the oven. Put batter in prepared pans. Cook until center becomes clean after insertion of toothpick.

Remove cakes from pans, cool thoroughly.

Strip off the paper, wrap in a cheesecloth. Wet with brandy (or dark rum) and wrap cake again with aluminum foil. Store at least 2 weeks in a cool place to allow flavors to blend.

Orange Buttermilk Cake

This is a classic recipe for making a sturdy tiered cake.

11 cups sifted cake flour
11 teaspoons baking powder
2 1/2 teaspoons salt
3 cups buttermilk
6 tablespoons thawed frozen orange juice concentrate
5 tablespoons vanilla extract
1 1/2 cups (3 sticks) unsalted butter, room temperature
6 1/2 cups sugar
1 1/2 cups vegetable oil
2 1/2 cups egg whites (about 20 large)
1/2 teaspoon cream of tartar

Position rack just below center of oven and preheat to 350° F. Butter and flour 12-inch-diameter cake pan with removable bottom and 3-inch-high sides. Butter and flour 9-inch-diameter cake pan with removable bottom and 3-inch-high sides. Butter and flour 6-inch-diameter cake pan with removable bottom and 3-inch-high sides. Sift 5 1/2 cups sifted cake flour, 5 1/2 teaspoons baking powder, and 1 1/4 teaspoons salt 3 times into large bowl. Mix 1 1/2 cups buttermilk, 3 tablespoons orange juice concentrate, and 2 1/2 tablespoons vanilla in small bowl.

Using electric mixer, beat 3/4 cup (1 1/2 sticks) butter in large bowl until smooth and fluffy. Gradually beat in 1 1/4 cups sugar, then 3/4 cup oil. Beat in 1 more cup sugar. Beat in flour mixture in 4 additions alternately with buttermilk mixture in 3 additions, scraping down sides of bowl often. Using clean dry beaters, beat 1 1/4 cups (about 10) egg whites and 1/4 teaspoon cream of tartar in another large bowl until soft peaks form. Gradually add 1 cup sugar, beating until whites fall from beaters in thick, puffy (not stiff) ribbon, about 4 minutes. Fold whites into batter in 4 additions. Transfer batter to prepared 12-inch pan.

Bake cake until brown and tester inserted into center comes out clean, about 1 hour 25 minutes. Cool cake in pan on rack 30 minutes. Cut around cake to loosen; remove pan sides. Maintain oven temperature.

Make second batch of cake batter following same technique as for first cake and using same amount of each ingredient. Transfer 8 1/2 cups batter to prepared 9-inch pan; transfer 4 cups batter to prepared 6-inch pan. Bake cakes until brown and tester inserted into center comes out clean, about 1 hour 10 minutes for 6-inch cake and 1 hour 18 minutes for 9-inch cake. Cool cakes in pans on racks 30 minutes. Cut around cakes to loosen. Remove pan sides. Cool all cakes completely. (Can be made 1 day before filling and frosting the cakes. Return cakes to pans. Cover with foil and store at room temperature.)

Orange Pound Cake

This cake is a little heavier and has a sharper citrus taste than the buttermilk cake.

2 pounds sweet butter
10 cups sugar (5 pounds)
2 dozen large eggs
1/2 cup freshly grated orange zest
3 tbs orange extract
3 tbs vanilla extract
13 1/4 cups unleavened sifted cake flour
2 tsp baking soda
1/2 tsp salt
2 cups orange juice concentrate
4 cups sour cream

Grease with shortening 9 round cake pans, 3 in each of the following sizes: 12 inch, 8 inch and 5 inch (all 3 inches deep) and set aside.

In a large mixing bowl, cream the butter and sugar on low speed until light and pale yellow. Beat in the eggs, orange zest and extracts. Slowly add the flour, baking soda and salt, incorporating fully after each addition. Mix in the concentrate and the sour cream. Scrape the sides of the bowl and mix to smooth out any lumps.

Divide the mixture into prepared pans so that each is equally full. Bake in a preheated 325 degree F. oven for 35-40 minutes or until cakes pull away from the sides of the pans and cake tester comes out clean. Check cakes after 30 minutes. (Do not let pans touch each other or the sides of the oven. It is important not to overcrowd the oven. Unbaked cake layers can sit at room temperature until oven space is available.) Remove cakes from oven and allow them to cool in their pans on a wire rack.

Baked cooled cakes can be wrapped in their pans and refrigerated up to one week, or frozen.

Princess Diana's Wedding Cake

This is the recipe for the cake served at the beloved English royal's wedding to Prince Charles.

1 1/4 cups oil
3 eggs, beaten with mixer
1 3/4 cups granulated sugar
1 teaspoon vanilla extract
2 1/4 cups flour
1 1/2 teaspoons cinnamon
1 teaspoon baking soda
8 ounces crushed pineapple, with juice
1 1/2 cups chopped bananas
1 cup chopped apples
3/4 cup coconut
3/4 cup chopped nuts

Grease and flour the bottom of a 9 x 13-inch pan.

Mix together the oil, eggs, sugar and vanilla extract. Sift the dry ingredients; add to mixture. Add remaining ingredients. Bake at 350 degrees for 48 minutes or until Cake becomes clean when tested with a toothpick.

Red Velvet Cake

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 tbsp. cocoa
2 oz. red food coloring
1 tsp. salt
1 tsp. vanilla
1 c. buttermilk
2 1/2 c. cake flour
1 1/2 tsp. baking soda
1 tbsp. vinegar

Cream shortening and sugar. Add eggs. Make a paste of the cocoa and red food coloring and add it to the shortening mixture. Mix together the salt, vanilla, buttermilk and vinegar; set aside. Combine the cake flour and baking soda and set aside.

Mix the buttermilk mixture and the cake flour mixture alternately to the shortening mixture by gently folding them into the batter. Do not overbeat! Bake at 350 degrees for 30 minutes. Cool and ice with Red Velvet Frosting.

Sherry Wedding Cake

1 pound candied red cherries (not maraschino)
1 pound candied green cherries (not maraschino)
1 pound seedless raisins
2 pounds seeded Lexia raisins
1 pound currants
1 pound mixed peel
4 1/2 cups all-purpose flour
1 pound butter
2 cups white sugar
1 cup brown sugar
5 eggs
1 cup medium-dry sherry, plus more for basting (optional)
1 cup strawberry jam, preferably home-made
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon mace
1/2 teaspoon ground nutmeg
2 teaspoons (vanilla extract
Additional sherry, for basting (optional)

Cut cherries into 3 pieces. Working in small batches, dust all fruit well by placing fruit and some of the flour in a heavy freezer bag and tossing well. Set aside.

In a large bowl, cream together butter, white and brown sugar; add eggs and mix well. Add sherry, jam and remaining flour, baking soda, all spices and vanilla. Add fruit. Mix well with clean hands.

Line 3 or 4 baking tins, size and shape as you prefer, with parchment paper. Place a pan of warm water on the bottom shelf of oven and preheat oven to 350°F (180°C).

Fill pans to a depth of 21/2 to 3 inches (7.5 cm), or as you prefer. Bake 60 minutes, then reduce heat to 325°F (160°C) and bake for 60 minutes.

Reduce heat again to 300°F (150°C) and bake for another 60 minutes. Total baking time 3 hours. (Cakes may be loosely covered with foil in the last hour if they become too dark.) Add more hot water to the pan in the lowest rack, as required, during baking. Cake is done when it sinks in the middle or a wooden skewer inserted in middle comes out clean.

Remove from oven, cool to room temperature and wrap each loaf in 2 or 3 layers of cheesecloth. Brush cheesecloth with 1 to 2 Tablespoons (15 to 25 mL) of sherry (depending on size of loaf -- enough sherry to moisten the cloth). Wrap well in plastic, seal in a non-metal container (a plastic pail with lid works well), store in a cool, dark place or in the refrigerator.

Traditional Fruit Wedding Cake

This recipe is just a stone's throw away from being Christmas fruitcake so if you don't like the heavier taste of a fruitcake then this recipe is not for you. However its virtue is that it makes very stable tiers or layers for a decorated cake.

1 pound candied pineapple rings
1 pound each dates and figs
4 cups flour
1 teaspoon baking soda
2 teaspoons cinnamon
1 teaspoon ground cloves
1 teaspoon grated nutmeg
2 cups butter
2 cups brown sugar, firmly packed
12 eggs, separated and beaten separately
1/2 cup molasses
1/2 cup fruit juice, wine, rum, or brandy
2 pounds seeded raisins
1 pound sultana raisins
1/4 pound each candied orange, lemon rind, and citron, (finely chopped)
1 pound candied cherries
1/2 pound almonds, blanched
1/2 pound pecans, unbroken
brandy

Preheat oven to 300 degrees F. Cut each ring of pineapple in 2 slices, then in half crosswise. Remove stem end from figs, cut in half lengthwise. Stone and cut dates, and mix them with 1 cup of flour. Mix the rest of the flour with baking soda and spices. Cream butter, add sugar, then the well-beaten egg yolks and stir well. Add the flour mixture alternately with the molasses and fruit juice, wine, rum, or brandy. Gently fold in the beaten whites, then the dates and gradually the raisins.

Line 4 greased loaf pans with waxed paper. Put in a layer of batter, add a layer of pineapple down the center, fill spaces and sides lightly with citron, orange, lemon rind, cherries, and nuts; another layer of batter, then a layer of figs, the rest of the fruit and nuts, and top with remaining batter. (Or cut up all fruit and mix through batter, adding beaten whites last.) Fill pans 2/3 full.

Set pans in oven, in a pan filled with 1 inch hot water. Bake 1/2 hour, cover with waxed paper, bake 2 hours longer, remove pans from water, and bake 1/2 hour more. Remove from pans. Remove paper. Wrap in cloth moistened with brandy. Store in tightly covered tin box.

Yellow Pound Cake

1 cup cold butter
1 2/3 cups granulated sugar
1/4 teaspoon salt
5 eggs
2 cups all-purpose flour, sifted
1 tablespoon vanilla extract
1 teaspoon fresh lemon juice

Preheat oven to 300 degrees F. Grease pans.

Put butter in a large mixing bowl and work it with a wooden spoon until it become shiny, about 5 minutes. Add sugar and salt; continue to work sugar and butter together. When well mixed, add eggs one at a time, stirring well after each addition. After third egg has been incorporated, add 2 tablespoons flour. Add the last 2 eggs and continue to stir, and then add the rest of the flour in 4 parts, stirring well after each addition. Beat in vanilla extract and lemon juice.

Spoon batter into prepared pans. Bake for 40 minutes or until toothpick comes out clean.

Remove cake from oven and run a knife around the sides of the pan; turn out onto a wire rack, then turn cake face up. Cool, uncovered, for 15 minutes, then cover with a clean towel (otherwise the cake will become dry and hard).

Yellow Sponge Cake

12 egg yolks
1/2 cup water
1 3/4 cups granulated sugar, divided
1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1 to 2 teaspoon vanilla extract

Beat egg yolks and water with electric beater until lemon-colored. Add 1/2 cup sugar and continue beating until light yellow. Sift together the remaining sugar, flour, salt and baking powder. Fold dry ingredients and vanilla extract into egg yolk mixture. Bake in a greased pans.

Part 3. How Much Cake Should You Make?

There is no one recipe that universally serves all the people at a large event such as a wedding. However the charts below should give you a rough idea of how many pans you need to serve a certain number of individuals attending any one event.

The charts below show baking information and serving amounts for both 2-inch pans and 3-inch high pans. The figures for 2-inch pans are based on a 2-layer or 4-inch depth cake. The figures for 3-inch pans are based on a 1-layer cake, which has been torted and filled to reach a 3-inch depth.

The serving amounts listed are based on party-sized portions of approximately 1-1/2 x 2 inches or wedding-sized portions which are cut smaller, about 1 x 2 inches. You may wish to cut larger or smaller pieces, depending on whether you are using a 4-inch layer or a 3-inch layer.

Wedding Cake Baking and Cutting Guide for 2" Deep Pans

Pan Shape	Pan Size	Servings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Oval	7 3/4" x 5 3/8"	13	2 1/2	350	25-30	3
	10 3/4" x 7 7/8"	26	5	350	25-30	4
	13 1/2" x 9 7/8"	45	8	350	35-40	5 1/2
	16 1/2" x 12 3/8"	70	11	325	40-45	7 1/2
Round	6"	12	2	350	25-30	3
	8"	24	3	350	30-35	4
	9"	32	5 1/2	350	30-35	4 1/2
	10"	38	6	350	35-40	5
	12"	56	7 1/2	350	35-40	6

Pan Shape	Pan Size	Servings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
	14"	78	10	325	50-55	7 1/2
	16"	100	15	325	55-60	9
Petal	6"	8	1 1/2	350	25-30	4
	9"	18	3 1/2	350	35-40	6
	12"	40	7	350	35-40	9
	15"	64	12	325	50-55	11
Hexagon	6"	12	1 3/4	350	30-35	3
	9"	26	3 1/2	350	35-40	5
	12"	40	6	350	40-45	6
	15"	70	11	325	40-45	9
Heart	6"	14	1 1/2	350	25-30	3 1/2
	8"	22	3 1/2	350	30-35	4 1/2
	9"	28	4	350	30-35	6
	10"	38	5	350	30-35	8 1/2
	12"	56	8	325	45-50	9
	14"	72	10	325	45-50	10
	15"	74	11	325	40-45	11
	16"	94	12 1/2	325	40-45	12
Square	6"	18	2	350	30-35	3 1/2
	8"	32	4	350	35-40	4 1/2
	10"	50	6	350	35-40	6

Pan Shape	Pan Size	Servings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
	12"	72	10	350	40-45	7 1/2
	14"	98	13 1/2	325	45-50	9 1/2
	16"	128	15 1/2	325	50-55	11
	18"	162	18	325	60-65	13
*Batter for each half round pan ** Four half rounds Note: For Pans 10" and larger, use a heating core when baking.						

Wedding Cake Baking and Cutting Guide for 3” Deep Pans

Pan Shape	Pan Size	Servings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Round	6"	12	3	350	35-40	3
	8"	24	5	350	55-60	4
	10"	38	8	325	65-75	5
	12"	56	10 1/2	325	60-65	6
	14"	78	15	325	75-85	8
	16"	100	18	325	75-85	9

Pan Shape	Pan Size	Serv-ings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Ice & Deco-rate 2 Layer Cake
18" Half Round	2" layer	146*	9**	325	60-65	10 1/2
	3" layer	146*	12**	325	60-65	10 1/2
Square	8"	32	6 1/2	350	60-65	4 1/2
	10"	50	9	325	65-75	6
	12"	72	14	325	65-75	7 1/2
	14"	98	19	325	65-75	9 1/2
Contour	7"	11	3 1/2	350	45-50	2
	9"	17	5 1/2	350	45-50	2 1/2
	11"	24	8	350	80-85	3
	13"	39	13	325	75-80	4
	15"	48	16	325	75-80	5
Sheet	9 x 13"	65	11 1/2	325	70-75	5
	11 x 15"	90	16	325	80-85	6 1/2
	12 x 18"	108	20	325	85-90	8

Note: For Pans 10" and larger, use a heating core when baking.
*Two half rounds.
**For each round pan.

Party Cake Baking and Cutting Guide for 2” Deep Pans

Pan Shape	Size	Number of Servings 2 Layer	Cups Batter 1 Layer, 2 in.	Baking Temp.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Round	6" 7" 8" 9" 10" 12" 14" 16"	12 16 20 24 28 40 63 77	2 2-1/2 3 5-1/2 6 7-1/2 10 15	350° 350° 350° 350° 350° 350° 325° 325°	25 - 30 30 - 35 30 - 35 30 - 35 35 - 40 35 - 40 50 - 55 55 - 60	3 3 1/2 4 4 1/2 5 6 7 1/2 9
Sheet	7 x 11" 9 x 13" 11 x 15" 12 x 18" 14 x 22"	28 45 60 72 98	5-1/2 7 11 14 16	350° 350° 325° 325° 325°	30 - 35 35 - 40 35 - 40 40 - 45 45 - 50	5 6 8 10 12
Square	6" 8" 10" 12" 14" 16"	12 20 30 48 63 80	2 4 6 10 13-1/2 15-1/2	350° 350° 350° 350° 325° 325°	25 - 30 35 - 40 35 - 40 40 - 45 45 - 50 50 - 55	3 1/2 4 1/2 6 7 1/2 9 1/2 11
Heart	6" 8" 9" 10" 12" 14" 15" 16"	8 18 20 24 34 48 50 64	1-1/2 3-1/2 4 5 8 10 11 12 1/2	350° 350° 350° 350° 325° 325° 325° 325°	25 - 30 30 - 35 30 - 35 30 - 35 45 - 50 45 - 50 40 - 45 40 - 45	3 1/2 4 1/2 6 8 1/2 9 10 11 12

Pan Shape	Size	Number of Servings 2 Layer	Cups Batter 1 Layer, 2 in.	Baking Temp.	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Petal	6" 9" 12" 15"	6 14 38 48	1-1/2 3-1/2 7 12	350° 350° 350° 325°	25 - 30 35 - 40 35 - 40 50 - 55	4 6 9 11
Hexagon	6" 9" 12" 15"	10 20 34 48	1-3/4 3-1/2 6 11	350° 350° 350° 325°	30 - 35 35 - 40 40 - 45 40 - 45	3 5 6 9
Oval	7-3/4 x 5-5/8" 10-3/4 x 7-7/8" 13 x 9-7/8" 16 x 12-3/8"	9 20 30 44	2-1/2 5 8 11	350° 350° 350° 325°	25 - 30 25 - 30 35 - 40 40 - 45	3 4 5 1/2 7 1/2
Note: For pans 10" and larger, use a heating core when baking.						

Party Cake Baking and Cutting Guide for 3” Deep Pans

Pan Shape	Size	Number of Servings 1 Layer	Cups Batter	Baking Temperature	Baking Time (Minutes)	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Round	6" 8" 10" 12" 14" 16" 18" Half (2 halves)	12 20 28 40 63 77 55	3 5 8 10 1/2 15 18 12	350° 350° 325° 325° 325° 325° 325°	35 - 40 55 - 60 65 - 75 60 - 65 75 - 85 75 - 85 60 - 65	3 4 5 6 8 9 10 1/2
Squares	8" 10" 12" 14"	20 30 48 63	6-1/2 9 14 19	350° 325° 325° 325°	60 - 65 65 - 75 65 - 75 65 - 75	4 1/2 6 7 1/2 9 1/2
Sheet	9 x 13" 11 x 15" 12 x 18"	45 60 72	11-1/2 16 20	325° 325° 325°	70 - 75 80 - 85 85 - 90	5 6 1/2 8
Contour	7" 9" 11" 13" 15"	6 11 16 22 32	3 1/2 5-1/2 8 13 16	350° 350° 325° 325° 325°	45 - 50 45 - 50 80 - 85 75 - 80 75 - 80	2 2 1/2 3 4 5
Beveled	8 x 2" 10 x 2" 12 x 2" 14 x 1-1/4" 16 x 1-1/4"	6 10 14 12 16	3 5 7 6 8	350° 350° 350° 325° 325°	35 - 40 35 - 40 45 - 50 45 - 50 45 - 50	
Note: For Pans 10" and larger, use a heating core when baking.						

Source: www.wilton.com

Part 4. Glazes

Cakes can sometimes be varnished with glazes before they are iced. Glazes have a great deal of sugar in them and along with the other ingredients can act as a kind of sealant that once cooled, prevents the cake from crumbling or the spatula from picking up parts of the cake as you are spreading the icing.

Glazes can be used to add a slight twist or tang to a cake that adds a pleasant element of surprise. They also make the cake a little stiffer so it will more easily support icing and other decorations.

Almond Glaze

4 tablespoons melted butter
½ cup confectioner's sugar
2 teaspoons almond extract

Whisk ingredients together until smooth. Pour over cake that has cooled for 15 minutes.

Apple Cider Glaze

1/2 c. apple cider or juice
1/4 c. firmly packed brown sugar
2 tbsp. butter
1/2 c. applejack

Combine all ingredients in a small saucepan and bring to a boil, stirring until sugar is dissolved. Pour over cake

Amaretto Glaze

stick butter
1 c. sugar
1/4 c. orange juice
1/4 c. Amaretto Liqueur

Combine all ingredients in a small saucepan and bring to a boil, stirring until sugar is dissolved. Brush onto cake.

Apricot Glaze

This is the cake sealant that is traditionally used for most white and butter cakes.

1 cup apricot preserves

Heat preserves to boiling, strain. Brush on cake while still hot. Let dry. Glaze will dry to a hard finish in 15 minutes or less.

Buttermilk Glaze

1/2 c. buttermilk
1/2 c. butter
1 tbsp. white corn syrup
1/2 tsp. soda

Bring to boil. Boil 5-6 minutes until thick and syrupy. Add 1 teaspoon vanilla.

Glaze cake.

Brown Sugar Glaze

1 c. brown sugar
1/4 c. milk
1 stick butter

Boil ingredients for 3 minutes. Pour over cake.

Caramel Glaze

1/2 c. sugar
1/4 c. buttermilk
1/2 tsp. soda
1 tbsp. corn syrup
1/4 c. butter
1/4 tsp. vanilla

Combine all in saucepan; bring to rolling boil over low heat. Boil 10 minutes, stirring occasionally. Pour over hot cake immediately

Carrot Cake Glaze

1/2 c. buttermilk
1 tbsp. white corn syrup
1 c. brown sugar
1/2 tsp. soda (add to buttermilk)

Bring ingredients to a boil and pour over cake.

Chocolate Glaze

1/2 cup semisweet chocolate chips
2 tablespoon butter
1 tablespoon corn syrup
1 teaspoon vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted. Remove form heat and add vanilla. Frost top and sides of torte.

Apple Cider Glaze II

1/2 c. sugar
1/4 tsp. salt
3 tbsp. cornstarch
1 c. cider
2 tbsp. lemon juice
1 tbsp. butter

Mix sugar, salt and cornstarch. Heat cider and lemon juice; when hot, stir in sugar mixture and cook until thickened and clear. Add butter. Cool before spreading on cake.

Cinnamon Glaze

1 cup sugar
1 cup water
Slice fresh lemon
1/4 - 1/2 tsp. cinnamon

Dissolve ingredients in a bowl. Brush surface of cake with mixture.

Coconut Glaze

1/4 cup butter
1 cup sugar
1/2 cup water
1 tsp. coconut extract

Combine ingredients over medium heat. Boil 1 minute. Drizzle over cooled cake.

Confectioners' Sugar Glaze

1 1/4 cups confectioners' sugar
3 tablespoons milk

Stir milk into sugar. Drizzle on cake and let it harden.

Fruit Cake Glaze

1/2 c. reconstituted orange juice
1/2 c. powdered sugar

Mix ingredients together in a bowl until dissolved. Brush over cake surface.

Harvey Wallbanger Glaze

1 cup sifted confectioners' sugar
1 tbsp. orange juice
1 tsp. Galliano
1 tsp. Vodka

Mix ingredients together in a bowl until dissolved. Brush over cake.

Honey Glaze

1/4 c. sugar
1/4 c. honey
1/4 c. buttermilk
1/2 tsp. Vanilla

Combine sugar, honey and buttermilk in saucepan. Bring to boil, stirring until caramel colored, about 10 minutes. Remove from heat, stir in vanilla and 1 teaspoon water. Brush over cake.

Lemon Glaze

1/3 cup sugar
1/3 cup lemon juice, fresh squeezed

Whisk ingredients together. Drizzle on cake and let it harden.

Maple Glaze

1-1/2 cups Maple Syrup
1 cup water
2 Tablespoons cornstarch

Mix ingredients together. Cook over low to medium head. Stir constantly until thickened.

Orange Glaze

1/4 cup butter
2/3 cup sugar
1/3 cup orange juice

Heat ingredients for glaze until sugar is dissolved. Pour over cake in pan. Allow cake to thoroughly cool in pan.

Orange Marmalade Glaze

2/3 cup orange marmalade
3/4 cup confectioners' sugar

Warm marmalade. Blend in sugar and glaze warm cake.

Pear Glaze

2 tbsp. butter
2 tbsp. pear syrup
1/4 c. brown sugar, firmly packed
1/3 c. sifted powdered sugar

Stir ingredients until melted over medium heat. Brush glaze over cake.

Rum Butter Glaze

1 c. sugar
1/2 c. water
2 tbsp. butter
1 tbsp. rum extract

Bring ingredients to a boil and pour over warm cake.

Sour Cream Glaze

¾ cup confectioner's sugar
2 teaspoons sour cream

Stir confectioners' sugar and sour cream over low heat until almost smooth. Remove from heat and stir in 1/4 teaspoon vanilla and 1/2 teaspoon water. Put cake on a rack over a dish and pour on glaze. Let stand a few minutes until glaze starts to set. Scrape up any glaze that has dripped into the dish and pour it back over the cake.

Strawberry Glaze

2 (12 oz.) jars red strawberry jelly
1 tbsp. cornstarch
1/4 c. orange liqueur
1/4 c. water

Stir ingredients together over high heat.

Part 5. Cake Fillings

As long as it is not too runny just about anything can be used as a cake filling. Many people simply opt to use icing as a filling for a cake with the layers tinted a different color. Jams, preserves, fruit, curds, nut butters, whipped creams, mousses, puddings and cream cheeses are also popular choices to fill the layers between wedding cakes, tortes and party cakes.

There are a lot of fillings for cakes that you can simply buy as a commercial item. This includes mixes for lemon pie filling, puddings, custard and frozen fruit preserves. The following are recipes for some of the tried and true homemade fillings that are commonly used in all kinds of cakes.

Keep in mind that a cake filling is not the same thing as icing, although icing can be used as a filling. The key to make two batches of icing: one batch should be slightly thicker used to rim the edge of the cake and one batch that is moister icing to fill the center.

Apricot Mousse Filling

1 pound fresh or canned apricots, peeled and pitted
Granulated sugar
1/4 cup water
1 envelope plus 1 teaspoon unflavored gelatin
5 eggs, separated
1 or 2 tablespoons apricot brandy
1/8 teaspoon salt
1 cup heavy cream, whipped

Purée apricots in electric blender. There should be about 1 1/2 cups purée. Add 1/2 cup sugar. Combine water and 1/2 cup sweetened purée; sprinkle gelatin over purée to soften. Set aside.

Beat egg yolks with 1/2 cup sugar in top of double boiler. Cook over boiling water, stirring frequently, for 10 minutes or until thickened. Add brandy and gelatin mixture; stir until gelatin dissolves. Cook, then combine with remaining purée in large bowl; chill until mixture mounds slightly. Beat egg whites with salt until soft peaks form. Gradually add 1/4 cup sugar and continue beating until stiff and shiny. Fold egg whites into gelatin mixture, and then fold in whipped cream. Chill several hours, until set.

Almond Filling

1 cup heavy cream
1/3 cup granulated sugar
1/4 cup toasted chopped almonds
1 teaspoon vanilla extract
1 teaspoon almond extract
2 egg whites
1 tablespoon instant coffee
2 tablespoons granulated sugar
Chocolate curls for garnish (optional)

Whip cream until it holds peaks. Add 1/3 cup sugar, almonds and vanilla extract. In a separate bowl, beat egg whites and instant coffee together until stiff. Add 2 tablespoons sugar and beat until satiny in texture. Fold whipped cream into beaten egg whites and pour into a serving dish or individual dishes. Fold in chocolate curls if desired. Chill for two hours.

Banana Filling

4 tbsp. Flour
3/4 c. cold water
2 small mashed bananas
1 egg, well beaten
2 tbsp. butter
1 tsp. vanilla
1/2 c. chopped nuts

Combine sugar, flour, water, egg, butter and vanilla and cook until thick. Then add 2 bananas and chopped nuts. Stir until cooked and let cool.

Banana Whip

1 banana
1/3 cup of double cream
¼ cup of sugar
½ cup pistachio nuts
1 tablespoonful of lemon juice

Peel the banana, scrape off the coarse threads and press the pulp through a sieve; add the sugar and lemon juice and cook over medium heat, stirring constantly until the mixture boils; remove from heat and chill.

Beat chilled cream until firm. In separate bowl, pour boiling water over the nuts, let stand about two minutes, pour off the water, add cold water and push off the skins from the nuts. Fold into creamed mixture and chill.

Blueberry Filling

2 cups fresh blueberries
1 cups water
1 1/2 c. sugar
4 tbsp. cornstarch
4 tbsp. lemon juice

Combine blueberries and water; bring to boil. Reduce heat and simmer 2 minutes. Strain, reserve juice. Cook, stirring constantly until thick and clear. Cool slightly; add lemon juice, cooked berries and chill.

Butter Custard Filling

2 1/2 cups milk
1/2 cup granulated sugar
1/2 cup flour
1/4 teaspoon salt
2 teaspoons vanilla extract
1 cup butter

Heat milk in double boiler. Stir hot milk gradually into the sugar, flour and salt mixed together. Return to boiler; cook about 10 minutes, stirring constantly. Cool; add vanilla extract. Cream butter; add the custard to butter gradually, stirring until smooth. Fill cake.

Canoli Filling

1 lb. Ricotta cheese
3 tbsp. sugar
1 sq. semi-sweet chocolate
1 1/2 tbsp. orange rind, grated

Combine all ingredients in a bowl. Use as filling.

Canoli Mousse

1 (15 ounce) container part skim ricotta cheese
3 tablespoons granulated sugar
1 teaspoon vanilla extract
1 tablespoon grated orange rind
1/4 cup golden raisins
1/2 cup mini semisweet chocolate chips
1/3 cup walnuts, finely chopped
1 pint strawberries, raspberries or blueberries, stemmed
2 tablespoons orange-flavored liqueur

Process ricotta in a food processor until smooth. Add sugar and vanilla extract; process to blend. Transfer to medium-size bowl. Stir in orange rind, raisins, chips and walnuts. Cover and refrigerate until ready to use.

Caramel Filling

3 c. sugar, divided
3/4 c. milk
1 egg, beaten
Pinch of salt
1/2 c. butter (cut up)

Sprinkle 1/2 cup sugar in heavy saucepan; place over medium heat. Cook, stirring constantly, until sugar melts and syrup is golden brown.

Combine remaining 2 1/2 cups sugar, milk, egg and salt in a bowl, stirring well; stir in butter. Stir butter mixture in caramelized sugar. (The mixture will lump, becoming smooth with further cooking.) Cook over medium heat, stirring frequently, until a candy thermometer registers 230 degrees (15-20 minutes). Cool 5 minutes. Beat with a wooden spoon to almost spreading consistency and spread between layers and on top of cake.

Chantilly Mousse

½ pint cream
¼ cup powdered sugar
Few grains salt
1 teaspoon vanilla or
5 drops essence of violet
candied violets

Beat cream until stiff gradually adding in sugar salt, vanilla and violet essence. Fold in candied violets and chill.

Cherry Cream Filling

1 (9 ounce) container frozen whipped topping, thawed
2 tablespoons maraschino cherry juice
1/2 teaspoon unflavored gelatin

Sprinkle gelatin into juice to soften. Heat in microwave 10 to 15 seconds. Cool a minute or two, then whip mixture into topping with a wire whip. Frost cake.

Chestnut Mousse

This recipe is sometimes also known as Marron Mousse.

1 quart vanilla ice cream
½ cup sugar
¼ cup water
Whites two eggs
1 teaspoon granulated gelatin
1½ cups prepared French chestnuts
1 pint cream
½ tablespoon vanilla

Beat egg whites till stiff. Boil sugar and water and add to egg white mixture. Dissolve gelatin in 1 1/2 tbls. boiling water, and add to first mixture. Pour mixture into bowl set into a pan of ice water, and stir until cold; add chestnuts. Whip ice cream and cream and vanilla. Fold cream mixture into egg white mixture. Fold in chestnuts. Chill.

Chocolate Filling

Make basic pastry cream filling below and after removing from heat, add 2 ounces of melted, unsweetened chocolate to the mixture along with the vanilla. For Mocha Filling, reduce amount of milk/cream by 2 Tablespoons, substituting 2 Tablespoons of extra-strong fresh coffee.

2/3 cup. milk
2 tbsp. butter
1/4 cup. flour
1/4 tsp. salt
1/3 cup. sugar
1/3 cup cold milk

Heat milk and butter over low heat. Add dry ingredients gradually and stir until smooth. Add to hot milk and cook until thick. Blend in slightly beaten egg to which a little of the hot mixture has been added. Cook until thick. Add 1/2 teaspoon vanilla. Fill cake.

Chocolate Mousse

2 squares dark unsweetened chocolate
½ cup powdered sugar
1 cup cream
3/4 tablespoon granulated gelatin
3 tablespoons boiling water
¾ cup sugar
1 teaspoon vanilla
1 quart cream

Melt chocolate in double boiler. Add powdered sugar and one cup cream. Stir over heat until boiling point is reached, and then add gelatin dissolved in boiling water, sugar, and vanilla. Strain mixture into a bowl, set in a pan of ice water, stir constantly until mixture thickens, then fold in the whip from remaining cream. Chill for four hours.

Chocolate Cherry Mousse

1 small box chocolate instant pudding mix
1 (21 ounce) can cherry pie filling
2 cups cold milk
2 cups nondairy whipped topping, thawed

In a small bowl with an electric mixer, combine pudding mix and milk. Beat on low speed 1 to 2 minutes, or until well blended. Allow pudding to thicken slightly, and then stir in cherry filling. Gently fold in whipped topping. Chill for 2 hours.

Chocolate Raspberry Mousse

1 (10 ounce) box frozen raspberries, thawed
and drained with 1 tablespoon liquid reserved
1 cup frozen whipped topping, thawed
4 brownies, each cut diagonally in half
2 tablespoons chocolate flavor syrup

In a medium bowl, combine the raspberries, the reserved 1-tablespoon liquid, and the whipped topping; mix well.

Spoon the raspberry mousse equally into 4 martini glasses. Drizzle with the chocolate syrup. Fill cake with mixture.

Chocolate Whipped Cream

1 cup chilled whipping cream
1/3 cup Hershey's syrup
2 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract

In small mixer bowl, combine all ingredients; beat until soft peaks form. Fill cooled cake.

Coconut Pineapple Filling

1 c. sugar
1 tbsp. flour
1/2 c. pineapple juice
Juice and rind of 1 lemon
1 egg yolk, beaten
1 coconut, grated fresh or moist shredded
1/2 c. crushed pineapple
1 tbsp. butter

Mix sugar with flour; add pineapple juice, lemon juice and juice and cook until thick. Stir in beaten egg yolk and cook another minute. Remove from heat; add coconut, pineapple and butter. Cool. Use as filling for white cake.

Clear Lemon Filling

1 cup granulated sugar
4 tablespoons cornstarch
1/2 teaspoon salt
1 cup water
2 tablespoons grated lemon rind
1/2 cup lemon juice
2 tablespoons butter

Mix all ingredients in saucepan. Bring to boil; boil 1 minute, stirring constantly. Chill before using.

Clear Orange Filling

1 cup granulated sugar
4 tablespoons cornstarch
1/2 teaspoon salt
1 cup orange juice
2 tablespoons grated orange rind
1 1/2 tablespoons lemon juice
2 tablespoons butter

Mix all ingredients in saucepan. Bring to boil; boil 1 minute, stirring constantly. Chill before using.

Custard

6 eggs
3 cups granulated sugar
2 quarts milk, divided
2 tablespoons cornstarch
1/2 package miniature marshmallows
2 teaspoons vanilla extract

Beat eggs, then add sugar. In double boiler, heat 1/2 quart of the milk until it comes just to the boiling point. Take 2 cups of hot milk and mix well with the cornstarch. Slowly add this to egg and sugar mixture, stirring constantly. Then add the egg mixture to the remaining milk. Stir custard slowly over medium heat, in double boiler, until custard thickens. Add marshmallows and stir until marshmallows are dissolved. Remove from heat and let cool. Add vanilla extract, then chill immediately.

Dark Chocolate Filling

3 cups heavy cream
4 tbs sweet butter
3 pounds semisweet chocolate, finely chopped

In a large saucepan bring cream and butter to a rolling boil. When the cream mixture rises in the pan, add the chocolate, stirring constantly. Remove the pan from heat and stir for 5 minutes. Cover the filling and store at room temperature for 3 days of refrigerate up to one week. Bring the filling to room temperature when ready to use. It may be necessary to heat the filling in a double boiler to achieve a spreadable consistency.

Date Cream Filling

1 tsp. vanilla
1 c. milk
1 1/2 c. chopped dates
1 tbsp. flour
1/4 c. sugar
1 egg, beaten
1/2 c. nuts, chopped

Cook milk and dates in a double boiler. Add remainder of ingredients. Cook until thickened. Spread between layers of cake when cool.

Fig Filling

1 lb. figs
1 c. water
2 tbsp. sugar
Juice of 1 lemon

Process figs in a blender or food processor until finally chopped, add the water and sugar, and cook until they form a thick pulp. Add lemon juice, beat well and when cool, spread between the layers of a cake.

French Crème Filling

1 cup milk
2 teaspoons vanilla
1 stick butter
½ cup lard or Criso
1 cup white sugar

Cook milk until thickened on low heat stirring constantly. Add vanilla. Remove from heat and cool mixture in refrigerator. Beat butter and lard together. Slowly add sugar to mixture while beating and then the cooled milk and vanilla mixture. Beat on high with a mixer for four minutes. Keep cool in refrigerator until ready to serve.

Grand Marnier Filling

2 large eggs (at room temperature)
3/4 cup granulated sugar
3 tablespoons brewed coffee, cooled
2 tablespoons Grand Marnier or orange liqueur
2 teaspoons dark rum
24 ounces cream cheese, cut into small pieces (at room temperature)
Whipped cream
Finely shredded orange peel
8 fresh mint leaves

Blend eggs and sugar in processor 1 minute. Add coffee, liqueur and rum and blend 20 seconds. With machine running, gradually add cream cheese through feed tube and blend until very smooth. Add finely chopped orange peel and mint. Cover with plastic wrap and refrigerate overnight. Fold in whipped cream. And finely chopped orange peel and mint.

Honey Mousse

1/2 cup honey
3 eggs, beaten
2 cups (1 pint) heavy cream

In a small saucepan or a double boiler, combine the honey and eggs over very low heat, whisking until the mixture is thick and bubbling. Remove from the heat and let cool to room temperature.

In a large bowl, beat the cream until soft peaks form. Slowly beat in the honey mixture, continuing to beat until well mixed and stiff peaks form. Chill until ready to use.

Kahlua Mousse

2 cups Cool Whip plus more for serving
1/2 cup heavy cream
2 tablespoons unsweetened cocoa powder
1 tablespoon instant coffee
3 tablespoons granulated sugar
6 tablespoons Kahlúa
Chocolate sprinkles optional

In a medium bowl, whip the Cool Whip with the heavy cream until stiff peaks form. With a rubber spatula, stir in the cocoa powder, instant coffee and sugar; blend well. Add the Kahlúa and stir thoroughly with the spatula. Fold in chocolate sprinkles. Chill in the refrigerator until ready to use.

Lemon Cake Filling

3/4 cup sugar
2 Tablespoons cornstarch
1/8 teaspoon salt
3/4 cup cold water
2 egg yolks, slightly beaten
1 teaspoon grated lemon peel
Juice of medium lemon
1 tablespoon butter or margarine

Combine sugar, cornstarch and salt in a small saucepan. Gradually add water and whisk until well blended. Whisk in egg yolks, lemon peel and lemon juice. Cook over medium heat, whisking constantly until thick and bubbly. Boil one minute; remove from heat. Stir in butter. Cool to room temperature, without stirring. Fill cake.

Lemon Cream Cheese Filling

2 (8 oz.) pkgs. cream cheese, softened
1/2 c. sugar
2 tbsp. lemon juice
1 c. flaked coconut

Blend the ingredients together well in a bowl. Use as filling.

Lemon Curd

6 cups sugar
9 teaspoons cornstarch
3 cups fresh lemon juice
36 large egg yolks
3 cups (6 sticks) chilled unsalted butter, cut into 1/2-inch cubes

Whisk 3 cups sugar and 4 1/2 teaspoons cornstarch in heavy medium saucepan to blend. Gradually whisk in 1 1/2 cups lemon juice, then 18 yolks. Add 1 1/2 cups butter. Cook over medium heat until curd thickens and boils, whisking constantly, about 18 minutes. Transfer curd to medium bowl. Press plastic wrap directly onto surface of curd. Make second batch of curd, using same amount of each ingredient. Refrigerate at least 1 day. (Can be made 7 days ahead. Keep chilled.)

Lemon Lime Filling

1 c. granulated sugar
3 tbsp. cornstarch
1/2 tsp. salt
1/2 c. orange juice
2 tbsp. lemon juice
2 tbsp. lime juice
1/4 c. water
3 egg yolks
1 tbsp. grated lemon peel
1 tbsp. grated lime peel
Green food color (optional)

In a small saucepan, mix 1 cup sugar with cornstarch and salt. Gradually stir in orange, lemon and lime juices and the water. Bring to boiling over medium heat, stirring. Remove from heat. Add egg yolks, one at a time, beating well after each addition. Bring to boiling, stirring; boil 1 minute. Remove the pan from heat. Stir in lemon and lime peels and a few drops color. Turn into bowl; cool over ice water. Fill cake.

Macaroon Filling

One dozen macaroons
1 cup milk
3 egg whites
3 egg yolks
½ cup powdered sugar
1/cup whipped cream

Scald one dozen macaroons in a cup of milk, and pour gradually upon the beaten yolks of three eggs, cooking over hot water until slightly thickened. When almost cold, fold into the mixture the stiffly beaten whites of three eggs, half a cup of powdered sugar, and half a pint of whipped cream. Chill until set.

Maple Sugar Filling

1 c. thin cream
2 c. scraped maple sugar
1/2 c. chopped nuts

Cook the cream and maple sugar slowly until they thicken; remove from the first and add the nuts and beat until creamy before filling cake.

Orange Cake Filling

2 1/2 tbsp. cake flour
1/2 c. milk
1/2 c. shortening
1/2 c. sugar
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. coarse chopped nuts
1/3 cup. powdered sugar

Blend the 2 1/2 tablespoon cake flour and the 1/2 cup milk in small saucepan, stir constantly until a thick paste, about 10 minutes. Remove from heat and cool to luke-warm. Cream the 1/2 cup shortening with the 1/2 cup sugar. Add 1/4 teaspoon salt. Add to the paste and beat until fluffy. Fold in the 1/2 teaspoon vanilla and the nuts.

Orange Candied Mousse

¾ cups sugar
grated rind 1 orange
¼ cup cold water
2/3 cup orange juice
2 tablespoons lemon juice
½ cups cream beaten stiff
¼ cup pistachio nuts
¼ candied cherries
1 teaspoon gelatin

Warm sugar, water and orange rind in saucepan until sugar is dissolved. Dis-solve gelatin into hot syrup that results. Transfer to bowl and add orange juice and lemon juice. When mixture begins to thicken add cream nuts and cherries. Chill mixture for at least two hours.

Orange and Walnut Filling

1/2 lb. English walnuts
Juice and pulp of 1 orange
1 c. powdered sugar

Shell the nuts. Combine orange pulp and juice with sugar and nuts and fill cake.

Pastry Cream Filling

This is the filling that you use when you don't know what the heck to use! It is suitable for all cakes.

3 Tablespoons flour
1/8 teaspoon salt
6 Tablespoons sugar
1 cup half & half or 1/2 cup whipping (heavy) cream plus 1/2 cup whole milk
4 egg yolks
1 teaspoon Pure Vanilla Extract

Mix the flour, salt and sugar in a saucepan and blend in a little of the cream. Place on medium heat and stir constantly. Add the rest of the cream and continue stirring until the mixture reaches the consistency of medium cream sauce. Stir a little of the sauce into the egg yolks, then pour egg yolks into the sauce in pan. Cook for a few minutes on low heat until thickened. Remove from heat, add vanilla and cool quickly. To prevent a skin from forming, brush with melted butter. Stir a little before using.

Pecan Cream Cheese Filling

1 stick butter
1 (8 oz.) pkg. cream cheese
1 box 10X confectioners' sugar
1 c. pecans

Cream butter and cream cheese; add sugar until it is all mixed, then add pecans. Fill cake.

Pineapple Filling

3/4 c. sugar
3 tbsp. cornstarch
12 oz can crushed pineapple with juice

Put all ingredients in pot and bring to a boil for 1 minute. Let cool and fill cake.

Peach Mousse

1 (16 ounce) package frozen fresh
peaches, preferably home-frozen
1 envelope unflavored gelatin
4 eggs, separated
1/2 cup juice, drained from peaches
1 tablespoon lemon juice
1/2 cup water
1/8 teaspoon salt
1/4 teaspoon almond extract
1/2 cup granulated sugar
1/2 pint whipping cream, whipped

Drain juice from peaches and set peaches aside.

Sprinkle gelatin on juice to soften. Beat egg yolks and water together and add to gelatin mixture. Cook in double boiler until gelatin is dissolved and mixture is somewhat thickened. Remove from heat; add lemon juice, salt and almond extract. Chill slightly.

Purée peaches and add to cooled mixture. Beat egg whites until thick and add sugar gradually, beating until stiff. Fold into peach mixture. Whip the cream and fold into mixture. Chill overnight.

Peanut Butter Mousse

2/3 cup milk
1 2/3 cups peanut butter chips
1/2 cup peanut butter, room temperature
1 cup heavy cream, chilled
1/4 cup bittersweet chocolate, shaved

In a small saucepan, bring the milk to a simmer. Place the peanut butter chips in a medium mixing bowl. Pour the hot milk over the chips, let stand for about 30 seconds, then stir until the chips are melted and the mixture is smooth. Add the peanut butter and stir just until smooth. Refrigerate for a few minutes until cooled.

Whip the cream in a medium bowl. Fold it into the peanut butter mixture. Fold in chocolate curls. Refrigerate for at least 15 minutes or for up to 6 hours.

Peppermint Mousse

1 envelope unflavored gelatin
2 tablespoons cold water
1 cup milk
4 ounces chocolate-covered peppermint patties
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 cup whipping cream, whipped

In a saucepan, sprinkle gelatin over water; let stand for 1 minute. Add milk and peppermint patties; stir over low heat for 5 minutes or until candies and gelatin are dissolved. Add vanilla extract and salt. Pour into a mixing bowl; place in freezer for 15 to 20 minutes, stirring frequently until mixture is cooled and thickened.

Remove cooled mixture from fridge. Beat for 1 minute or until fluffy. Fold in whipped cream. Chill until ready to use.

Pistachio Filling

10 eggs
2 cups granulated sugar
1/2 cup lime juice
1/2 cup lemon juice
Grated rind of 2 lemons and 2 limes
Pinch of salt
2 tablespoons unflavored gelatin
1/2 cup rum
3 cups whipping cream
Green food coloring
Pistachio nuts

Beat egg yolks. Add 1 cup sugar. Add lime and lemon juices, rinds, and salt. Cook in double boiler over hot water until thick. Soak gelatin in rum. Stir into hot custard. Cool.

Beat the 10 egg whites until stiff. Add the other cup of sugar. Gradually fold whites into COOL custard.

Whip 2 cups of the cream, and fold into custard mixture. Add enough green food coloring to color a delicate green. Whip the remaining cup of cream. Fold in lemon and lime rind, pistachio nuts and lime curls.

Raisin Filling

1 lb. raisins
1 c. sugar
2 c. water
2 tbsp. flour
1 c. walnuts

Cook raisins, sugar and water. Add flour, cook until thick, then add nuts. Set aside to cool. Combine dry ingredients and cut in shortening. Add beaten eggs and vanilla. Fill cake.

Raspberry Almond Creme

1 tablespoon unflavored gelatin
2 tablespoons cold water
1 1/2 cups non-fat milk
1/4 teaspoon salt
1/4 cup granulated sugar
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup low-fat whipped topping
1/2 pint raspberries

Sprinkle gelatin over cold water to soften. Heat milk to simmering. Stir in salt and two tablespoons sugar. Stir in softened gelatin until dissolved. Stir in vanilla and almond extract. Chill until slightly thickened.

Puree raspberries in blender. Fold in whipped topping. Add pureed raspberries and fold some more.

Raspberry Fool Filling

You can also make this with strawberries, blueberries, peaches, kiwis – any frozen fruit you prefer!

2 cups fresh or frozen raspberries or strawberries
1/2 cup granulated sugar, halved
Splash of sherry, bourbon or rum
1 1/2 cups cream

Purée fruit with half the sugar in a food processor or blender. Strain out seeds. Combine purée with spirits. In a cold bowl with cold beaters, whip the cream and remaining sugar to stiff peaks. Gently fold in fruit purée, leaving streaks. Spoon onto cake.

Raspberry Rose Mousse

1 (12 ounce) package frozen raspberries
1 small box raspberry gelatin
1 tablespoon granulated sugar
1 ½ cups Rosé Wine
1/2 cup whipping cream, stiffly beaten

Thaw berries; drain juice into measuring cup. Add enough Rosé to measure 1 1/2 cups; heat to boiling. Add gelatin and sugar; stir to dissolve. Cool until slightly thickened; beat until fluffy. Fold in whipped cream and raspberries. Chill.

Royal Red Velvet Cake Filling

2 cups. milk
2 cups. sugar
4 tbsp. cornstarch
1 cup. Crisco shortening
1 cup soft Parkay butter
1 can coconut (opt.)

Mix sugar and cornstarch in a boiler, add milk and cook until thick like pudding. Let cool and refrigerate until cold; when you are ready to ice cake, split each layer in half.

In a large mixing bowl, cream Crisco shortening and butter. Beat on high until light and fluffy. IMPORTANT: Now gradually add cold pudding, continue beating until all pudding is added and filling is fluffy. Ice each layer generously, this makes a lot of filling.

Toasted Walnut Filling

Great for tortes!

1/2 c. brown sugar
1/4 tsp. salt
2 tbsp. butter
1 tbsp. water
1 egg yolk, slightly beaten
3/4 c. walnuts, chopped and toasted

Combine brown sugar, salt, butter and water in top of double boiler and heat until sugar is dissolved. Pour over egg yolk. Return to double boiler and cook until thickened, stirring constantly. Cool. Add walnuts, spread between cake layers.

Strawberry Mousse

3/4 cup boiling water
1 (3 ounce) package strawberry gelatin
1 cup ice cubes
1 cup fresh strawberries, hulled and halved
1/2 cup frozen whipped topping, thawed

Pour boiling water into a blender container. Add gelatin and blend at low speed until completely dissolved, about 30 seconds. Add ice cubes and stir until ice is partially melted. Add strawberries and whipped topping. Blend at high speed 30 seconds or until smooth.

Twinkie Cake Filling

5 tbsp. flour
1 c. milk
1/2 c. butter
1/2 c. solid shortening
1 c. sugar
1 tsp. vanilla

Bring milk and flour to boil and cook, stirring constantly until thick. Cool. Cream together rest of ingredients. Add to cooled flour mixture. Add vanilla and beat until thick and resembles whipped cream, about 5 minutes. Fill Cake.

Vanilla Mousse

1 1/2 cups granulated sugar
1 cup water
8 egg yolks
1 vanilla bean, split lengthwise
1 quart heavy cream
Pure vanilla extract to taste

Boil sugar and water rapidly for 5 minutes. Cool. Beat egg yolks on top of a double boiler and whip into the syrup gradually. Add vanilla bean, and cook custard over very hot, but not boiling water, stirring constantly, until it becomes creamy and thick. Remove vanilla bean, and squeeze, pressing out seeds. Rub custard through a sieve and stir over a bowl of ice water until it cools.

Whip 1-quart heavy cream until it is stiff enough to hold a shape, add vanilla extract to taste, and fold the cream into the cooled custard. Chill and fill cake. Flavored liqueurs can be added instead of vanilla extract for a delicate secondary flavor, if desired.

Walnut Cake Filling

This recipe is also known as Mamool Cake Filling.

2 c. ground English walnuts
1/2 c. sugar
2 - 3 tbsp. clarified butter
1 tsp. orange blossom water
1 1/4 c. sugar
3 tbsp. plain flour
2 tbsp. cornstarch
Pinch of salt
1 c. milk
3/4 c. orange juice
2 tsp. orange rind
2 tbsp. lemon juice
2 eggs, beaten
1 tbsp. butter
Coconut

Combine walnuts, sugar, butter, orange blossom water and set aside.

Combine sugar, flour, cornstarch, salt and milk. Cook in top of double boiler, stirring until thick. Add orange juice, rind, lemon juice and eggs. Cook 2 more minutes. Remove from heat; add butter; blend and cool. Fold in walnut mixture. Cool and fill cake.

White Chocolate Mousse

6 ounces white chocolate
1 1/2 cups whipping cream, divided

Microwave white chocolate and 1/4 cup of the cream in a large microwavable bowl on HIGH for 2 minutes or until white chocolate is almost melted, stirring halfway through heating time. Stir until white chocolate is completely melted. Cool 20 minutes or until it reaches room temperature, stirring occasionally.

Beat remaining 1 1/4 cups cream in a chilled bowl until soft peaks form. Do not over-beat. Fold 1/2 of the whipped cream into the white chocolate mixture. Fold in remaining whipped cream just until blended. Refrigerate 2 hours before spooning into cake.

White Fluff

2 envelopes gelatin
1/2 cup cold water
1/3 cup boiling water
6 large egg whites
1/4 teaspoon salt
3/4 cup granulated sugar
2 cups heavy cream
1 teaspoon vanilla extract
1 cup flaked coconut

Soften the gelatin in cold water for five minutes and then add the boiling water to dissolve.

Beat the egg whites until stiff. Add the salt to the whites when foamy and gradually beat in the sugar. Make sure not to under beat the whites. Fold the gelatin mixture into the beaten whites. Take care to do this before the gelatin begins to set and fold thoroughly. Beat the cream until stiff and add vanilla extract. Fold cream into the egg whites.

Fold coconut into cream mixture, cover with plastic wrap and chill overnight.

Part 6. Decorative Icing Recipes

You can use almost any icing to decorate a cake, however some icings are better than others for certain purposes. For instance, buttercream is the best type of icing to use if you are thinking of creating realistic looking flowers or drapery on the cake.

If you are planning on writing words on the cake or applying symbols then piping icing (which has more of glycerin or corn syrup base) is probably best.

As a rule of thumb, remember the more corn syrup you add, the thinner the icing. The more confectioner's sugar that you use the easier it will be to plaster the cake. You can thin or thicken your icings to the consistency you want by adding more sugar or corn syrup.

You can buy decorative tubes or icing, but you know the saying "nothing tastes as good as homemade."

7-Minute Frosting

This is a very shiny icing and probably better for plastering the cake surface and writing than creating flowers. This is because the recipe is based on granulated sugar rather than confectioner's sugar. However it's gleam is quite impressive!

2 egg whites
1 cup granulated sugar
1/4 teaspoon cream of tartar
1/8 teaspoon salt
1/4 cup water
1 cup Marshmallow Crème
1 teaspoon vanilla extract

Combine all ingredients except vanilla extract in the top of a double boiler. Place over boiling water. Beat until soft peaks form. Remove from heat and beat until stiff. Beat in vanilla extract.

Almond Butter Cream Icing

3 cups confectioners' sugar
4 egg yolks
2 eggs
1/3 cup almond paste, softened
1/4 teaspoon salt
1 cup heavy cream
1 teaspoon vanilla extract
2 cups butter, at room temperature

Combine sugar, egg yolks, eggs, almond paste and salt in medium size saucepan. Beat with electric mixer until pale and fluffy. Beat in cream and vanilla extract until blended. Cook over medium heat, stirring constantly, for about 6 minutes until mixture just starts simmering. Strain into large bowl. Refrigerate for 1 1/2 hours or until chilled.

Beat in butter with electric mixer until fluffy.

Icing can be made up to 1 week in advance, covered in airtight container and stored in the refrigerator. Let stand at room temperature until good spreading consistency.

Amaretto Butter Frosting

2/3 cup butter, softened
6 cups sifted confectioners' sugar
1/4 cup Amaretto
1 to 2 tablespoons milk
1 teaspoon vanilla extract

Cream butter. Gradually add confectioners' sugar, beating until smooth. Add Amaretto and milk, beating until mixture reaches spreading consistency. Stir in vanilla extract.

Angel Mallow Frosting

1/2 cup granulated sugar
2 tablespoons water
1/2 teaspoon vanilla extract
2 egg whites
1 (7 ounce) jar Marshmallow Crème

Combine sugar, egg whites and water in the top of a double boiler over boiling water. Beat until soft peaks form. Add Marshmallow Crème. Beat until stiff peaks form. Remove from heat and beat in vanilla extract until mixture forms stiff peaks.

Banana Icing

2 cups confectioners' sugar
1/8 teaspoon salt
1 teaspoon lemon juice
1/2 teaspoon vanilla extract

Puree bananas into 1/2 cup banana pulp. Sift sugar and stir into banana pure. Add lemon juice, vanilla extract and beat until mixture forms peaks.

Bourbon Frosting

1 1/2 cups granulated sugar
1/3 cup plus 1 teaspoon water
1/8 teaspoon salt
1 tablespoon bourbon whiskey
1 teaspoon lemon extract
2 egg whites
1/4 teaspoon cream of tartar

Combine sugar, water and salt in a saucepan. Cook over medium heat, stirring until it reaches 240 degrees F. on a candy thermometer. Stir in bourbon and flavoring. Beat egg whites until foamy. Add cream of tartar. Beat at medium speed, slowly pouring hot syrup over the whites. Beat at high speed until stiff peaks form.

Brown Butter Brandy Frosting

1/4 cup shortening
2 cups confectioners' sugar
2 tablespoons milk
2 tablespoons brandy

Melt shortening until golden brown. Add to confectioners' sugar, milk and brandy. Mix to desired consistency.

Brown Sugar Marshmallow Frosting

2 cups brown sugar, firmly packed
1 cup granulated sugar
3/4 cup water
1/2 teaspoon vanilla extract
5 marshmallows
2 egg whites

Cook sugar and water over low heat until it spins a thread. Add vanilla extract and marshmallows. Beat until marshmallows are dissolved. Pour gradually onto the stiffly beaten whites, beating constantly until mixture reaches desired consistency.

Buttercream Icing

This is the classic recipe for buttercream icing.

1/2 cup solid vegetable shortening
1/2 cup butter or margarine*
1 teaspoon Vanilla Extract
4 cups sifted confectioners' sugar (approx. 1 lb.)
2 tablespoons milk or cream

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry.

Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Re-whip before using.

Buttercream cake

Chocolate Buttercream Icing

1/2 cup solid vegetable shortening
1/2 cup butter or margarine
3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted
1 teaspoon Clear Vanilla Extract
4 cups sifted confectioners' sugar (approx. 1 lb.)
3-4 tablespoons milk or cream

Cream shortening and butter with electric mixer. Add cocoa and vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use.

Chocolate Butter Icing

3 tablespoons butter, melted
2 tablespoons milk
Confectioners' sugar
2 tablespoons cocoa
1/4 teaspoon vanilla extract

Combine butter and milk. Beat in enough confectioners' sugar to create a good spreading consistency (about 1/2 cup). Add cocoa and vanilla extract.

Chocolate Fudge Icing

2 cups granulated sugar
1/2 cup cocoa
1/2 cup milk
6 tablespoons margarine
2 tablespoons light corn syrup
1 teaspoon vanilla extract

Mix sugar, cocoa, milk, margarine and corn syrup. Slowly bring to a full boil. Let boil for 1 minute. Add vanilla extract. Cool and beat with mixer until mixture is of spreading consistency. Spread quickly after this is made.

Chocolate Mocha Frosting

3/4 cup Crisco®
1 tablespoon vanilla extract
1/2 teaspoon salt
1/2 cup cocoa powder
4 1/2 cusp confectioners’ sugar
1/2 cup coffee or 1 tablespoon instant coffee
dissolved in 1/2 cup water

Cream Crisco®, vanilla extract, salt and cocoa. Beat in confectioners' sugar and coffee. Adjust confectioner’s sugar amounts to reach desired consistency.

Chocolate Rum Buttercream Icing

3/4 cup butter
3/4 cup firmly packed dark brown sugar
1 egg yolk
1 tablespoon rum
Pinch salt
1 tablespoon unsweetened cocoa
1/2 cup semisweet chocolate pieces

Beat butter in large bowl of electric mixer until fluffy. Add brown sugar, beating well until very fluffy and light. Add egg yolk, rum, salt, and cocoa, mixing well.

Melt chocolate pieces over simmering water. Cool slightly and add to butter brown sugar mixture, beating thoroughly. Refrigerate until ready to spread.

Cream Cheese Icing

1 cup (2 sticks) butter
16 oz. cream cheese, softened
2 lb. (8 cups) confectioners' sugar
2 tablespoon milk

In a medium mixer bowl cream butter and cream cheese together until smooth. Add sugar and milk. Beat on high until smooth (only 30 seconds to 1 minute). Thin to ice cake smooth; use full strength for piping borders.

Egg Yolk Butter Cream Icing

2/3 cup sugar
1/8 teaspoon cream of tartar
1/3 cup water
5 egg yolks
1 cup soft butter

Combine sugar, cream of tartar, and water in a saucepan. Stir over low heat until sugar is completely dissolved. Raise the heat and boil syrup without stirring until candy thermometer reads 238 degrees F, or a few drops form a soft ball in cold water.

While syrup is cooking, beat egg yolks until they are fluffy. Pour hot syrup in a thin stream into yolks, beating constantly.

As the mixture cools, it will become thick and light. Continue to beat for a few minutes and then set aside until entirely cooled. If the syrup has not been cooked sufficiently, no amount of beating will make the mixture thick enough. If the syrup has been cooked too long, it will not beat smoothly into the egg yolks but will form little lumps of sugar.

Beat in softened butter. It will then become thick and creamy. Flavor as desired.

Fluffy Boiled Icing

3 Tablespoons meringue powder
1/2 cup cold water
2 cups granulated sugar
1/4 cup corn syrup
1/2 cup water

Beat meringue powder and cold water until stiff, about 4 minutes. In microwave safe bowl stir sugar, corn syrup and water. In microwave bring syrup mixture to a boil (approx. 5 minutes). Remove, let mixture cool slightly (1-2 minutes). Then slowly add syrup to meringue mixture. Beat on HIGH for 4 minutes.

Maple Butter Icing

1/3 cup soft butter
3 cups sifted confectioners' sugar
1/2 cup maple syrup

Blend butter and sugar. Add syrup and beat until well blended and fluffy.

Marshmallow Frosting

3 egg whites
2/3 cup granulated sugar
2 tablespoons corn syrup
1 teaspoon vanilla extract

Over double boiler, beat all ingredients until firm peaks form

Mexican Chocolate Frosting

1/4 cup softened butter or margarine
1/2 cup unsweetened cocoa powder
1/2 cup sour cream
4 cups confectioners' sugar
1 tablespoon coffee liqueur

Melt butter and cocoa together in saucepan. Beat the rest of the ingredients together while gradually adding cocoa mixture to the bowl. Beat until stiff peaks form.

Mocha Icing

1/2 cup butter or margarine
1 1/2 cup confectioners' sugar
2 tablespoons cocoa
2 tablespoons strong coffee
1 teaspoon vanilla extract

Cream butter and sugar together, stir in cocoa, coffee and vanilla extract. Add a bit more confectioners' sugar if needed. Mix until smooth and of spreading consistency.

Orange Icing

1 cup granulated sugar
1 tablespoon white corn syrup
1/8 teaspoon cream of tartar
1/2 cup water
1/4 cup confectioners' sugar
1 teaspoon grated orange rind
1 tablespoon orange juice
3/4 teaspoon vanilla extract
2 egg whites

Stir all ingredients except egg whites over heat until sugar is dissolved. Cover and cook for 3 minutes or until crystals wash down from sides. Uncover and cook to 238 degrees F without stirring. Pour syrup in a slow, steady stream over 2 beaten egg whites, while beating. Beat for 10 minutes to desired consistency.

Ornamental Frosting

This is good for piping, writing and making decorations. It is a very hard frosting.

1 (16 ounce) package confectioners' sugar
3 tablespoons meringue powder
Assorted food colorings

In bowl with mixer at low speed beat confectioners' sugar, meringue powder and 1/3 cup warm water until mixture is stiff and knife drawn through it leaves a clean-cut path, about 7 minutes.

If you like, tint frosting with food colorings as desired; keep covered with plastic wrap to prevent drying out. With small metal spatula, artists' paintbrushes, or decorating bags with small writing tubes, decorate cake with frosting. You may need to thin frosting with a little warm water to obtain the right spreading or piping consistency.

Ornamental Meringue Frosting

1 cup granulated sugar
1/2 cup water
2 egg whites
1/2 teaspoon flavoring extract

Boil sugar and water over low heat until syrup spins a thread; pour very slowly onto stiffly beaten whites and beat until smooth and stiff enough to spread. Add flavoring. Put over boiling water, stirring continually until icing grates slightly on bottom of bowl. Spread some on cake, force remainder through pastry tube to make decorative designs.

Peppermint Frosting

1/4 cup crushed peppermint stick candy
1/2 cup milk
About 1 pound confectioners' sugar, sifted

Heat candy and milk over hot water in a double boiler until candy is melted. Add enough confectioners' sugar to make frosting thick enough to spread on cake.

Pineapple Butter Frosting

This is good with carrot cake!

3 cups confectioners' sugar
6 tablespoons soft butter
Pinch of salt
1/2 cup canned crushed pineapple, drained

Beat ingredients together until the icing reaches the desired consistency.

Piping Gel

You don’t have to buy piping gel in the tube. You can make it yourself!

2 envelopes (2 tablespoon) Knox unflavored gelatin
2 tablespoons cold water
2 cups light Karo syrup

Soak gelatin in water. Heat over low heat source until clear and dissolved. Do NOT boil. Add syrup and heat thoroughly. Cool and store in refrigerator for up to 2 months.

To Color: Add coloring paste/gel or food coloring drops to get desired color.

Pip designs and messages or glaze cakes before icing. Use clear or tint with icing color.

Piping gel has many uses. It stabilizes whipped cream (whip pint heavy whipping cream to soft peak stage, add 2 tablespoons piping gel and continue to whip to stiff peaks) and is used to coat cakes before covering with rolled fondant.

Raspberry Butter Cream Frosting

3 cups confectioners' sugar
2 cups butter, softened
2 egg yolks
1 teaspoon raspberry flavored extract
1 teaspoon vanilla extract

In large bowl, with mixer at low speed, beat confectioners' sugar and butter just until blended. Increase speed to high. Beat until light and fluffy. With mixer at medium speed, gradually beat in egg yolks and raspberry extract and vanilla extract until smooth.

Royal Icing

This smooth, hard-drying icing is perfect for making decorations that last. It is also useful as a "cement" to fasten decorations together. Royal icing is edible, but not recommended for icing cakes.

3 Tablespoons Meringue Powder (Wilton Brand is preferred)
1 lb. (4 cups) confectioners' sugar
6 Tablespoons warm water*

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer). Recipe makes 3 cups.

Snow White Buttercream Icing

This buttercream icing has an ideal consistency for frosting cakes. It is usually not necessary to thin this icing for frosting cakes. Do so accordingly if you prefer a thinner consistency for spreading. It has a firm quality making it good for wedding cake decorations and flat surface or flower nail flowers. It helps to air-dry decorations for 24 hours.

2/3 cup water
4 Tablespoons Meringue Powder
12 cups sifted confectioners' sugar
1-1/4 cups shortening
3/4 teaspoon salt
3/4 teaspoon No Color Almond Extract
3/4 teaspoon Clear Vanilla Extract
1/2 teaspoon No Color Butter Flavor

Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups of sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth.

Stabilized Whipped Cream Icing

1/2 pint (1 cup) heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons Piping Gel (Wilton brand is preferred)
1/2 teaspoon White Vanilla Extract

Combine whipping cream and sugar in mixing bowl. Whip to soft peak stage. Add piping gel and vanilla, then continue to whip stiff peaks. Do not overbeat.

As an alternative, you can use Frozen Non-Dairy Whipped Topping or Packaged Topping Mix. Thaw frozen whipped topping in refrigerator before coloring or using for decorating. Use packaged topping mix immediately after preparing. Do not allow either to stay at room temperature, as it becomes too soft for decorating. Store decorated cake in refrigerator until ready to serve.

White Chocolate Cream Cheese Butter Cream

3 (3 ounce) bars good quality white chocolate
12 ounces cream cheese softened
3/4 cup unsalted butter softened
1 1/2 tablespoons lemon juice

Break the chocolate in to squares and place in a microwave safe bowl. Cook on HIGH, stirring every 15 seconds until almost melted. Remove from microwave and stir until completely melted. Allow to cool.

Beat cream cheese until soft and creamy. Gradually beat in the cooled chocolate until smooth. Beat in the butter and lemon juice. Re-beat at room temperature to insure smoothness before frosting.

Vanilla Buttercream

4 egg yolks
1/3 cup granulated sugar
1/2 cup HOT half-and-half
2 teaspoons vanilla extract
1 cup chilled unsalted butter

Put egg yolks and sugar into a bowl and beat until thick. Add HOT half and half gradually, beating CONSTANTLY. Pour into a saucepan. Cook and stir about 5 minutes, or until thickened.

Remove from heat and stir in vanilla extract. Pour into a bowl and beat 1 minute to cool slightly. Add butter, a small amount at a time, beating until butter is melted after each addition. Cool.

Wilton Buttercream Icing

This is the buttercream icing recommended by the biggest manufacturer of cake decorating supplies in the world.

1 cup solid vegetable shortening
1/2 teaspoon butter extract
2 tablespoons milk
4 cups sifted confectioners' sugar

Cream shortening with electric mixer. Add butter extract. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use.

For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Re-whip before using Icing.

A Buttercream Cake

Part 7. Fondants and Gum Paste

Both fondant and gum paste are almost what you can describe as being utilitarian icing.

Fondant is a hardened yet flexible sheet of icing that can be used to wrap up a cake the same way you would a Christmas present. Cakes with a fondant surface are ideal for decorating as it creates a very, very smooth canvas on top of the cake. You can buy prepackaged fondant from a company such as Wilton or you can make your own.

Fondant can also be used to create drapes, bows, tiles and other artistic effects on a cake.

An example of a fondant wrapped cake.

Gum paste is used to create very hard, yet edible candy-like cake decorations using a pastry bag. It can also be used as a kind of glue to cement flowers or other decorations onto the cake. It can also be used to make a seam in fondant if you are attaching two slabs of fondant together to make a covering for a cake.

An example of roses created from gumpaste

Rolled Fondant

Wilton is the cake supply company that is most famous for it's Ready-To-Use Fondant. Life is probably a lot simpler for the novice cake decorator that uses the pre-made type of fondant. To use it you simply roll it out like pie dough on a board. The fondant drapes in your hand yet is strong enough to allow you to tie bows with it, drape a long length of it over a cake and even tie bows.

You can order this fondant directly from www.jo-ann.com. She sells Wilton Fondant mix as well as Fondant Ready-To-Use Sheets.

www.jo-ann.com

Fondant is sold in one color – pure white. The white color of Wilton Ready-To-Use Rolled Fondant Icing can be easily tinted any color using Icing Colors. Add icing color, a drop at a time and knead into icing until color is evenly blended.

Wilton Ready-To-Use Rolled Fondant Icing has a mellow flavor, which can be enhanced using Wilton Vanilla Extract, Almond Extract, Orange Extract, Lemon Extract or Peppermint Extract. Knead flavor/extract into icing until well blended.

This icing is rolled out and used as a covering for a firm cake such as pound or fruit cake, which is traditionally first covered with a layer of marzipan to seal in flavor and moistness of the cake. A light layer of buttercream or apricot glaze may also be used. Cakes covered with rolled fondant can be decorated with Royal or Buttercream Icing. Wilton also has convenient, Ready-to-Use Rolled Fondant for easy-to-handle fondant with no mixing.

If you are not planning to use fondant to decorate the cake but simply want to the cake to have a very smooth surface you can try one of the recipes in this chapter for Quick Pour Fondant. In this case the fondant is poured over the cake and allowed to harden like a very thick glaze.

Preparing A Cake For Ready To Use Fondant

To prepare a cake for a fondant treatment, fill the layers with the desired fillings being sure to stabilize the rims with a solid buttercream icing.

To create a perfectly smooth fondant cake, the surface of your cake must also be perfectly smooth. Any imperfections in your cake's architecture or surface will show up under fondant. This is the reason you must level the cake and glaze it to make the surface for icing as flat as possible. Your next step is to plaster the cake with buttercream icing.

Ice the cake with a thin layer of buttercream icing, covering all holes and imperfections. Think like you are plastering a wall. Buttercream icing is the only icing recommended for this part of the procedure. After you are done icing the cake let the cake icing stand long enough to harden.

To determine the diameter you need to roll fondant for covering the cake: measure opposite sides and top of cake across center; roll out fondant to that size, 1/4 inch thick. For example, an 8-inch, two-layer cake, with two sides each 4 inches, equals 16 inches diameter.

Before rolling out fondant, knead until it is a workable consistency. If fondant is sticky, knead in a little confectioner's sugar. Roll fondant with rolling pin, lifting and moving as you roll. Add more confectioners sugar if necessary.

When rolling fondant, it is extremely important to remember to lift and reposition it several times. You must keep fondant from sticking to your rolling surface or it will tear when you try to lift it up. Dusting the surface with confectioners sugar helps prevent sticking.

Gently lift fondant over rolling pin, or lift with the support of both hands, taking care not to tear it with your fingernails. Position on cake. Smooth outward and down the

sides to smooth and shape fondant to the cakes surface. To cover the cake simply drape a single piece of fondant over a cake that has been set on a cake board. Tuck and trim any excess with a sharp knife to encase the cake in a perfect fondant package.

In general, the less height on your cake, the easier it will be to cover with rolled fondant.

Iced cake can be stored at room temperature for 2-3 days. Excess fondant can be stored 2 months in an airtight container. Do not refrigerate or freeze.

Making A Rose Out of Fondant

1. Using a 3/4-inch diameter ball of fondant, mold a cone base approximately 1-1/2-inch high.

2. Roll a 3/8-inch diameter ball of fondant.

3. Flatten this ball into a circular petal about 1/4 inch thick on bottom and thin on the top. Make about the diameter of a nickel. Make several petals this size.

4. Wrap first petal around the point of the cone to form a bud.

5. Press three more petals around the base of the bud. Gently curl edges of petals.

6. Make five more petals using slightly larger balls of fondant. Flatten, then thin edge with finger and shape petals. Press petals under first row of petals. Continue, placing petals in between and slightly lower than previous row.

fondant images courtesy of www.jo-ann.com

Rolled Fondant Bows And Loops

1. Roll fondant 1/8 inch thick. Make a practice bow using these measurements; once you have mastered these steps, modify the measurements for your own cake design: Cut two strips 1 inch wide x 6 inches long for loops and one length 1 inch wide x 2 inches long for center.

2. Make two loops: Fold strip over to form a loop, aligning ends. Brush ends with a damp brush. Pinch ends slightly to secure. Stand loops upright on side to dry. Make a bow center: Wrap length around your finger to create a loop; brush area to be seamed with a damp brush; overlap the ends slightly and press together to secure. Stand bow center on its side to dry.

3. Insert the ends of two loops into center; secure with dots of icing if necessary and position on cake.

An example of bows and drapery made with fondant.
Cakes By Joan
www.weddingcakesbyJoan.com

Recipe For Rolled Fondant

If you want to make your fondant from scratch, here is the recipe!

1 Tablespoon unflavored gelatin
1/4 cup cold water
1/2 cup Glucose
1 Tablespoon Glycerin
2 Tablespoons solid vegetable shortening
2 lbs. sifted confectioners' sugar
Color and flavor as desired.

Combine gelatin and cold water; let stand until thick. Place gelatin mixture in top of double boiler and heat until dissolved. Add glucose and glycerin, mix well. Stir in shortening and just before completely melted, remove from heat, add flavoring and color. Mixture should cool until lukewarm.

Next, place 1 lb. confectioners' sugar in a bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time). Use fondant immediately or store in airtight container in a cool, dry place. Do not refrigerate or freeze. When ready to use, bring to room temperature and knead again until soft. This recipe yields enough to cover a 10 x 4 in. high cake.

Recipe For Quick Pour Fondant

Quick pour fondant is kind of like liquid plaster. You pour it over a cake that is iced with butter cream. Professionals like to smooth the buttercream with a tool called an icing comb that creates a very even surface.

6 cups confectioners' sugar, sifted (1 1/2 lbs.)
1/2 cup water (4 ounces)
2 tablespoons light corn syrup
1 teaspoon Almond Extract
Wilton Icing Colors, optional

Cakes should be covered with apricot glaze or a thin coating of buttercream icing. Let set 15 minutes before covering with fondant.

After you pour the fondant and you are sure the cake is completely covered use a scraper to quickly clean any excess from the bottom of the cardboard. Do this as fast as you can as this stuff hardens quickly. Your other option is to wait for it to harden and then chip away any excess. A pizza cutter can work well for cleaning up excess quick pour fondant from the bottom of a cake.

Gum Paste

Gum Paste is a pliable mixture that can be used to shape flowers, favors, and all kinds of fancy shapes. These confections are very hard so they are not often eaten.

Once again Wilton is the company that makes the ideal gum paste mix. This is very simple to use. You simply prepare the mix, tint it with food coloring and then simply put it in a cake bag and use it to create confections that resemble seashells, daisies, roses, lilies, holly, ivy and hundreds of more cake decorations.

Gum Paste
Mix
Easy to use–just add water, mix and knead–then mold into breathtaking flowers and decorations. Complete instructions on back.

www.jo-ann.com

To prepare the Wilton gum paste mix, combine 1 lb. of mix and 1/4 cup of water in a large bowl. Stir until well mixed. Dust your work surface with confectioners' sugar; turn out mixture on surface and knead like bread dough until mix is well worked in.

Place in a tightly sealed plastic bag and let rest for 15 minutes at room temperature.

Turn out on a surface lightly dusted with confectioners' sugar. Knead for about 5 minutes, gradually working in 1/3 cup of confectioners' sugar. Mixture should be smooth and non-sticky.

Use at once, or store at room temperature in a tightly sealed bag in a covered container.

Will keep up to 6 weeks. Refrigerate if storing longer than 1 week. Makes enough for 50 roses or 100 daisies.

To tint this type of gum paste you simply add a dab of food or icing coloring with a toothpick. With your fingers, knead the color into the gum paste until it is evenly spread. Repeat until you reach the desired color.

Wilton also sells a world famous kit for making gum paste cake decorations. These consist of little molds and cutters that can help you cut out petals and other forms so you can make flowers fast. Otherwise you roll out the paste by hand and cut the shapes yourself. In fact you can mold gum paste the same way you mold modeling clay. It is different that decorating with cake icing because it is simply not put in a pastry bag or squeezed through a specially designed tip or coupler as icing is. It is a totally different cake decorating material altogether.

www.jo-anne.com

Rolling Out Gum Paste

1. Prepare a smooth work surface -- formica, plastic or glass. To be sure the gum paste does not stick while you are rolling it, grease the work surface lightly with white vegetable shortening.

2. Break off the amount of gum paste you need (see directions for the decoration you are making). Keep the remainder under a glass or plastic container.

3. Knead the piece of gum paste with your fingers, knead in color. Form into a ball about 1 1/2 inches in diameter.

4. Roll out the gum paste ball to about 1/2" thickness. Pick up the piece, turn it over and give it a quarter turn on the work surface. Repeat this procedure 2 or 3 times until the gum paste is about 1/16" thick.

Gum Paste Recipe

If you don't want to buy Wilton's mix (which is about the only game in town when it comes to gum paste) you can also try making your own.

1 heaping Tablespoon Glucose
3 tablespoons warm water
1 tablespoon tragacanth gum
1 lb. sifted confectioners' sugar (or more)

Heat glucose and water till just warm. Mix Gum with 1 cup of the sugar and add to glucose mixture. Mix well. Gradually knead in enough sugar until you have used about 3/4 pound.

Gum paste handles best when aged, so store in a plastic bag at least overnight, then break off a piece and work in more sugar until pliable but not sticky. Always keep well covered. Follow directions above for tinting and rolling out gum paste.

Part 8. The Basics Of Decorating With Icing

In this chapter, you will learn the basics of how to use decorating bags, couplers and how to use food coloring to create specialty colors.

Decorating bags are simply pastry bags that are filled with icing. However you should not use bags that have been filled with batter as grease can cause your icing to become lumpy and affect the pressure of the flow of icing out through the bag. There are three types of bags: Featherweight, Disposable, and Parchment.

Featherweight Bags

Featherweight Bags are lightweight, and created from strong, washable polyester. These bags can be used over and over again.

Wilton Featherweight Pastry Bags
www.joann.com

These bags can be used with or without a coupler. To use without a coupler, cut about 3/4 in. off tip of Disposable Bag (Featherweight Bag is ready to use). Simply drop the decorating tip you want into the bag with the narrow end of the tip down.

A new Featherweight bag will have to be trimmed with scissors to accommodate the coupler base. First, twist the ring off the coupler base. Drop the coupler base, narrow end first, into the bag and push as far down as you can.

With a pen or pencil, mark the spot on the outside where the bottom thread is outlined against the bag material. Push the coupler back up into the bag, and cut across where you have made the mark. Push the coupler base back down through the bag opening. One thread should be showing.

Choose the decorating tip you want to use and slip it onto the coupler base. Now twist the coupler ring over the tip, locking it in place. Changing decorating tips is easy: Twist off the ring, replace with new tip, then screw the ring back on.

Disposable Icing Bags

Disposable Bags are made of clear plastic. You simply throw them away when you are done.

Wilton Disposable Icing Bags
www.jo-ann.com

Parchment Bags are made from envelopes created by parchment paper triangles. Generally, you'll use parchment bags to make decorative highlights with small amounts of icing, then discard each bag when it's empty.

Wilton Parchment Triangle Icing Bag
www.jo-ann.com

The Coupler

The coupler is a two-part device that screws on to the icing bag. This allows you to change the decorating tip without changing the bag.

The two parts of the coupler are the base and the ring. The base fits inside the bag, and then you put the decorating tip of your choice over the portion of the coupler that sticks out of the bag. When you screw the ring on, you've locked the decorating tip onto the coupler and bag.

When using disposable bags notice that the threads in the coupler base start about 1/2 in. above the tip. Push the coupler base into the bag as far down as possible. With scissors, trim bag about 1/4 in. below bottom edge of coupler. Position decorating tip over coupler base and bag. Screw ring in place to secure. To change decorating tips, unscrew ring, replace decorating tip and screw on ring.

Standard Couplers
www.jo-ann.com

Handling Icing Bags

The most important thing to remember is not to overfill the bag, or icing may squeeze out the wrong end. The right amount of icing to start with is about 1/2 cup.

Fold down the top to form a generous cuff, and hold the bag beneath the cuff. Use your spatula to fill the bag with approximately three tablespoons of icing at a time.

To remove icing from the spatula, hold the bag on the outside between the thumb and fingers. Then pull the spatula out of the bag, using the bag and your fingers to squeeze the icing off.

To close the bag, twist the icing bag tightly closed, forcing the icing down into the bag. You can make sure you've released any air trapped in the bag by squeezing some of the icing out of tip into the bowl. This is called "burping" the bag.

To hold the Featherweight and Disposable bag, place the twist in the V between your thumb and forefinger. Remember that it's important to be able to apply pressure with all your hand.

The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the steadiness of the pressure as you squeeze and relax your grip. Practice makes perfect when it comes to this which is why it is a good idea to practice your design on a piece of cardboard before you begin decorating your cake.

Icing Consistency

If the consistency of your decorating icing isn't just right, your decorations make collapse. Often just a few drops of corn syrup can make your icing the right consistency so that it squeezes out of the decorating tip properly.

Stiff Icing holds a 3/4 in. peak on the spatula. Use it for flowers with upright petals - if icing is not stiff enough, petals will droop.

Medium Icing is used for flowers with flat petals and for borders -when the icing is too stiff or too thin, you can't get the uniform designs that characterize a perfect border.

Thin Icing is used for writing, stems, leaves and for frosting a cake.

Mixing Food Coloring To Create A Unique Palette

You can add a few drops of food coloring to your icing, fondant or gum paste to create all kinds of unusual colors. If you are a novice it might be a good idea to invest in a good basic food coloring kit.

www.kerekes.com

When mixing color always mix a small amount of color to experiment. Start with base color and then add very small amounts of secondary color. Be sure to mix enough color for the cakes to be decorated, as it is difficult to match an exact color.

Wilton is the only company that makes as many tints for icing as there are for oil paints. The colors come in individual containers and color kits.

They have a comprehensive list of the colors on their website at www.wilton.com. Once again when it comes to mixing colors for cake decorating Wilton is the only game in town.

Here is Wilton's guide to using their icing colors to create unusual colors.

ANTIQUE GOLD: Add Leaf Green to Golden Yellow

AQUA: Mix Sky Blue and Leaf Green

CHARTREUSE: Add 9 parts Lemon Yellow to 1 part Leaf Green

CORAL: Add Creamy Peach and a touch of pink or orange and a touch of pink.

FLESH: Add just an extremely small touch of Copper to white icing. Ivory can also be used. Light pink with a small amount of brown will also create a flesh toned icing.

GRAY: Add just a touch of Black to white icing.

HUNTER GREEN: Mix Kelly Green and a touch of Black

JADE: Mix Leaf green, Royal Blue and a touch of Black

LAVENDER: Mix Pink and Violet

MARIGOLD: Mix Lemon Yellow and Orange

MAROON: Mix Burgundy and Red.

MAUVE: Mix Burgundy with very little Black.

MISTY GREEN: Mix Leaf Green, Royal Blue and a touch of Black

MOSS GREEN: Mix Violet and Lemon Yellow

MULBERRY: Mix Rose with a touch of Royal Blue.

NAVY BLUE: Mix Royal Blue and Black

PERIWINKLE: Mix Royal Blue and Violet

PLUM: Use violet with a touch of Christmas red.

RASPBERRY: Mix Pink and Red

RUST: Mix Orange, Red and Brown

TURQUOISE: Mix Sky Blue and Lemon Yellow

WARM GOLD: Use Golden Yellow with just a touch of brown

Source: www.wilton.com

An Icing Color Kit by Wilton
www.candylandcrafts.com

Part 9. Must Have Decorator Nozzle Tips

Decorating tips are nozzles can be made of metal or plastic. They are basically attached to the coupler. The different mouth sizes on these nozzles allow you to create all sorts of different icing effects when you squeeze icing out of the tube.

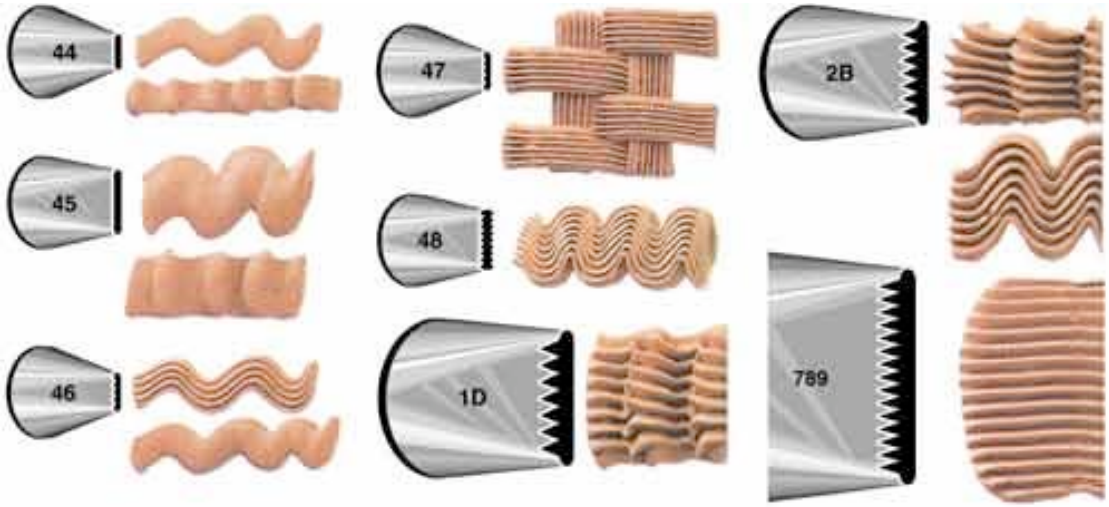
There are hundreds of decorating tips on the market. The Wilton Company set the standard for the tips by numbering them all about a century ago.

If you don't know where to start when it comes to buying tips then you might want to consider buying a small kit that contains all of the basic nozzles. Wilton makes many good ones that you can access at www.jo-ann.com. You can also access other kits at www.instawares.com and www.Candyland.com

Wilton Master Kit Tip Set

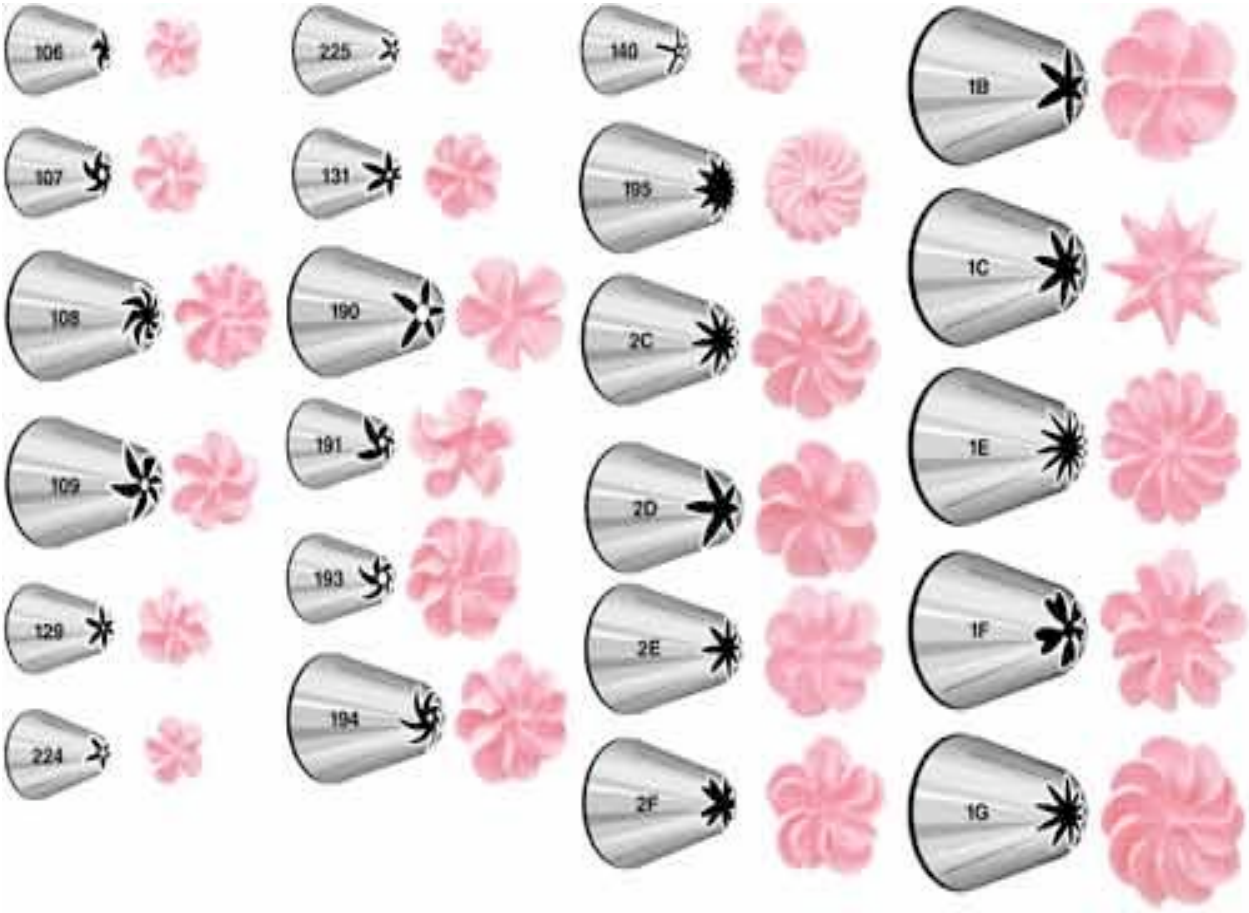
What follows is a description of the most common, must-have basic decorating tips. Any of the tips that are about to be discussed can be purchased at the aforementioned sites.

Basket Weave Tips

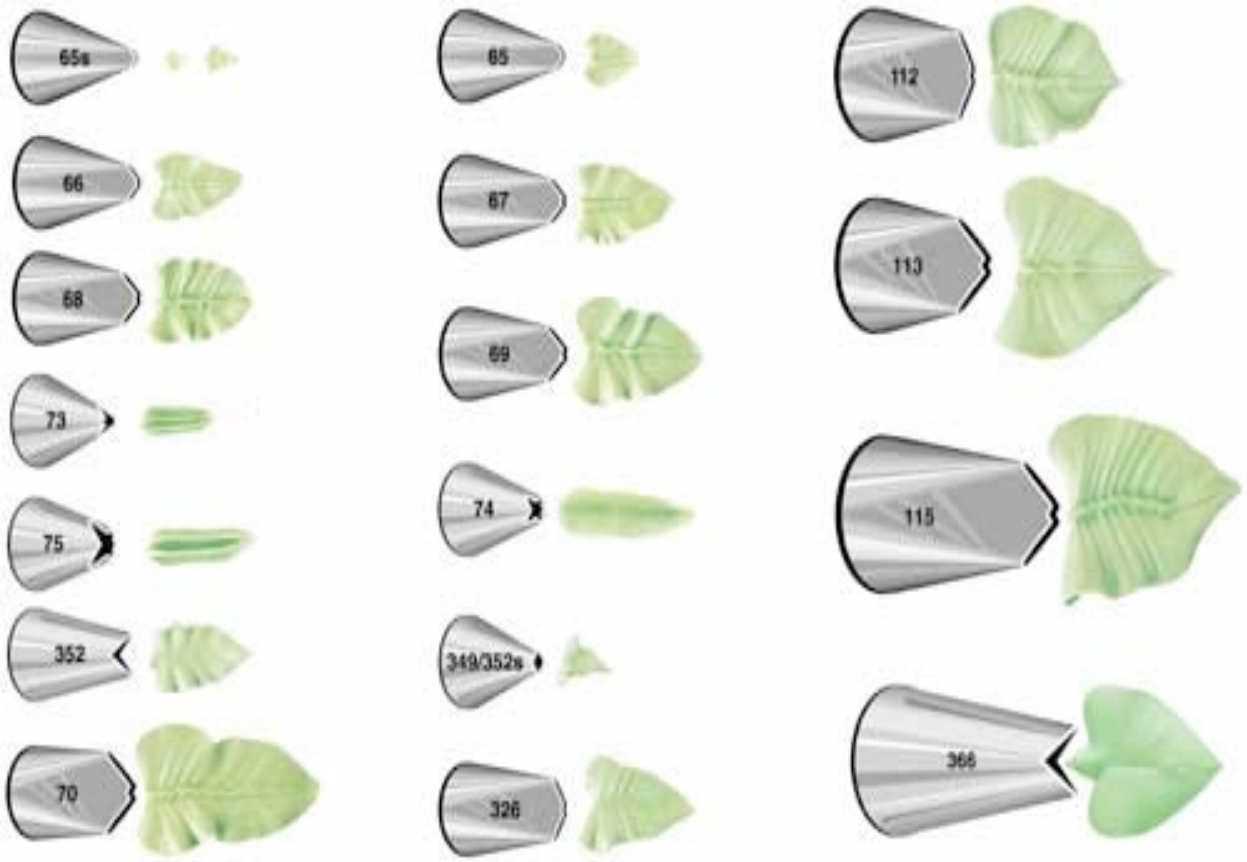


Closed Star Tips

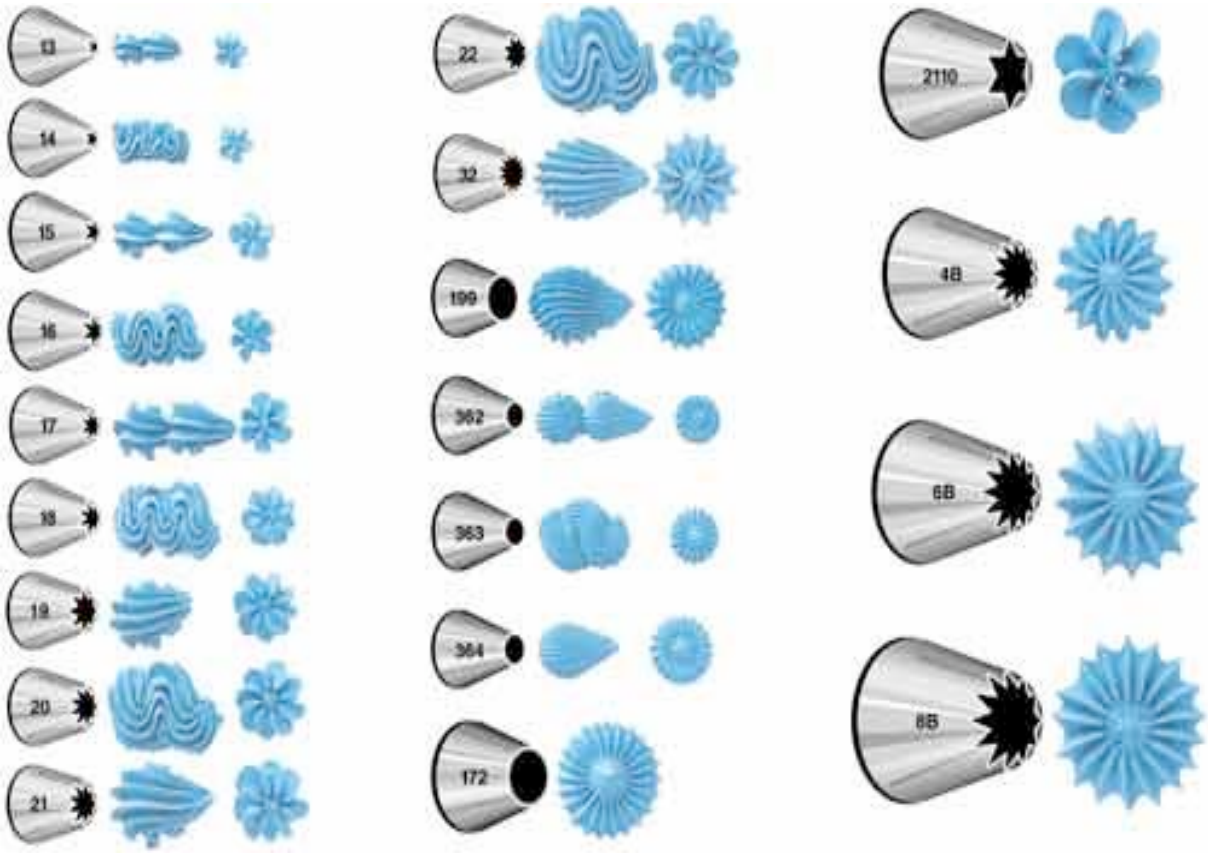
Drop Flower Tip



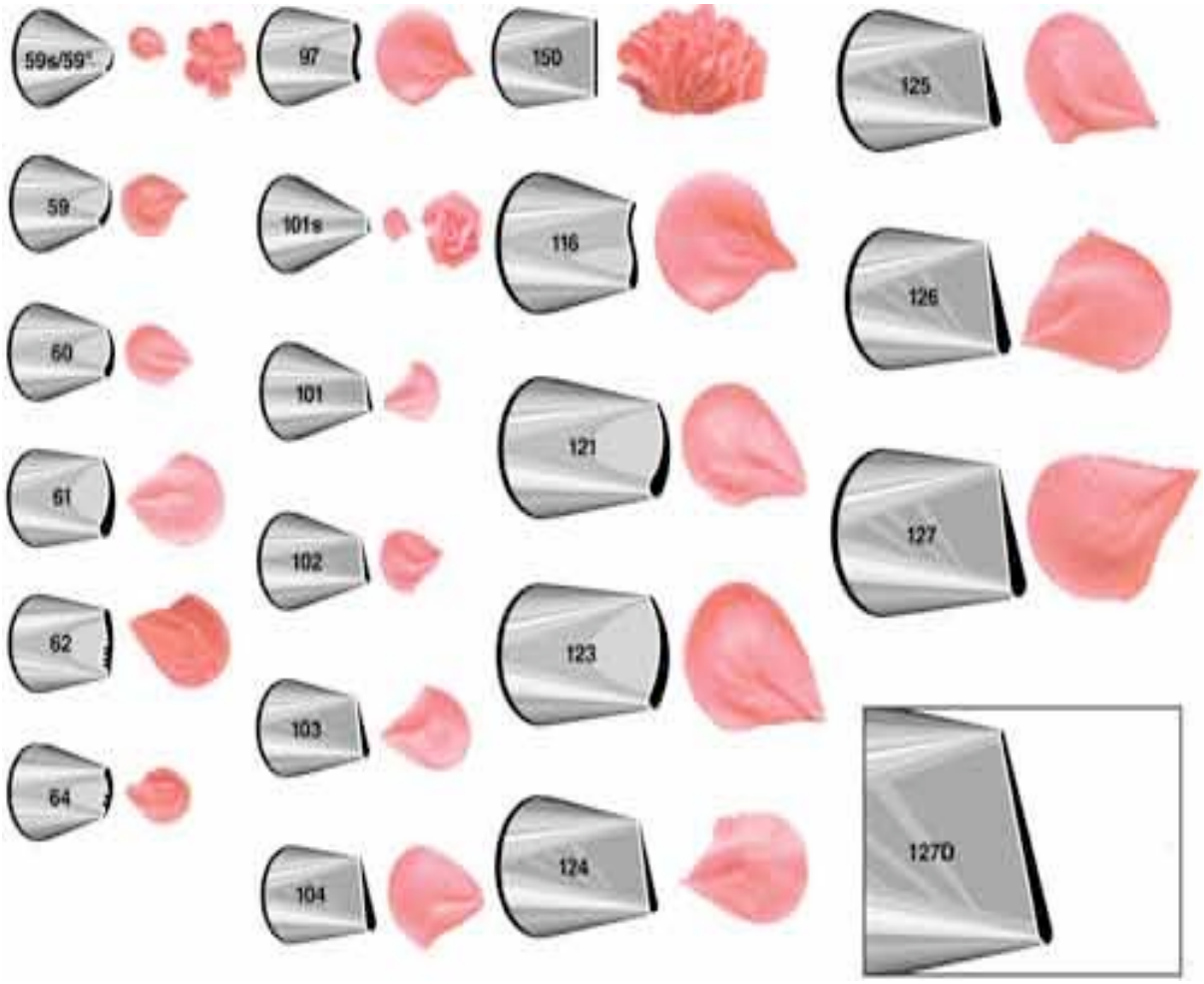
Leaf Tips



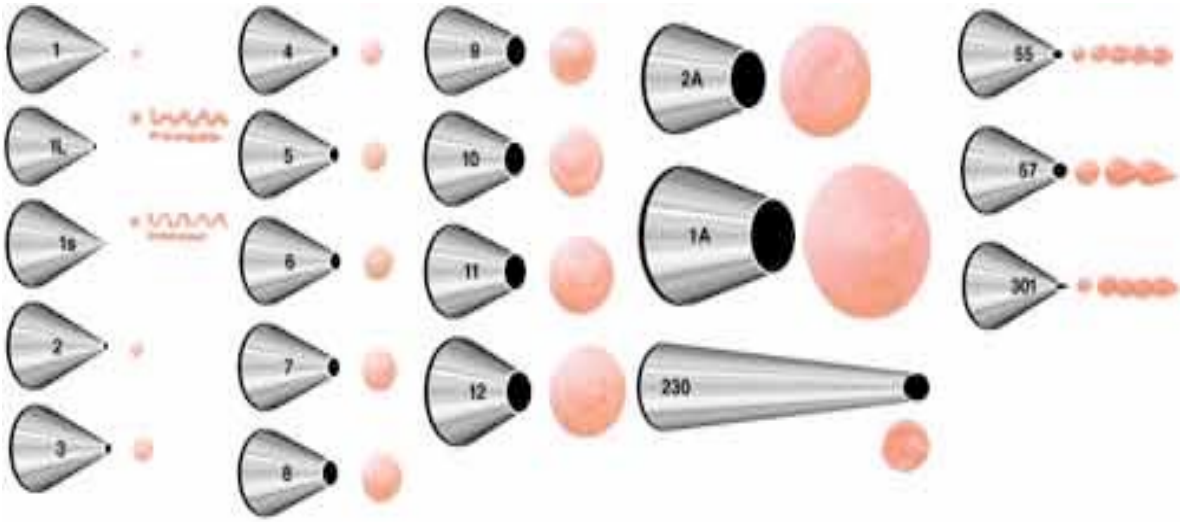
Open Star Tips



Petal Decorating Tips



Round Decorating Tips



Ruffle Decorating Tips

Part 10. Decorative Icing Techniques

Royal Icing and buttercream icing are your best choices if you want to create flora and fauna on the side of your cake. In this section you will find a breakdown of what icing tips to use in order to create specific decorations such as different kinds of flowers, leaves and fruits.

Beads

Beads are used to dot the center of flowers, animal shapes as well as create “edible pearls.”

- Tip Number: 3
- Icing Consistency: Medium
- Positions: Hold icing bag at 90 degree angle or perpendicular to cake surface. Squeeze bag briefly and then release quickly to make a round bead.

An example where a professional chef has used beading to create pearls

Bows

Usually bows are made of fondant but it is possible to sculpt them using royal or buttercream icing.

- Tip Number: 104
- Icing consistency: medium
- Position: Hold bag at 45 degree
- Sequence:

  1. Squeeze, loop to left.
  2. Squeeze, loop right.
  3. Add two streamers.

Bows Made With Royal Icing

www.sugarcraft.com

Lace Work

Lacework is a special cake decorating technique that is particularly suited to wedding, shower and fondant-covered cakes. Usually done in white on pastel cakes for feminine occasions, lacework requires nearly perfect pressure control. Continued practice should give you pleasing results.

Use thinned buttercream or royal icing for buttercream frosted cakes; thinned royal or boiled for fondant-covered cakes. (For this lesson always use thinned buttercream icing.)

- Icing tip: 1
- Icing consistency: thin consistency
- Position: Hold bag at slightly less than a 90 degree angle. Hold bag close enough to the cake so that the icing attaches without scraping the icing on the cake.

Lattice Weave

Sometimes called basket weave work, the icing is used in a way that makes the cake surface look like a woven basket

Tip Number:
Icing: medium consistency

Positions: Hold bag at 45 degrees

Sequence:

1. Squeeze evenly, vertically.
2. Stop squeezing.
3. Lift tip away.
4. Squeeze evenly, horizontally across vertical strip.
5. Stop squeezing.
6. Lift tip away.

Lattice Work Cake

Ruffle

Ruffles are used to give cakes a decorative edge.

Tip Number: 104

- Icing Consistency: Medium

- Position: Hold bag at 45 degree angle and squeeze up and down for ruffled or ruched effect.

www.sugarcraft.com

Shells

Shells are often used to create a border ribbon around a cake.

Tip Number: 21

Icing Consistency: Medium

Position: Hold bag at 45° . Hold tip slightly above cake surface.

Sequence:

1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.
2. Squeeze hard, letting the icing fan out generously as it lifts the tip – do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.
3. Stop pressure and pull the tip away, without lifting it off the surface, to draw the shell to a point.
4. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell

Creating shells.
www.wilton.com

Star Flowers

Star Flowers are one of the simplest flowers you can make.

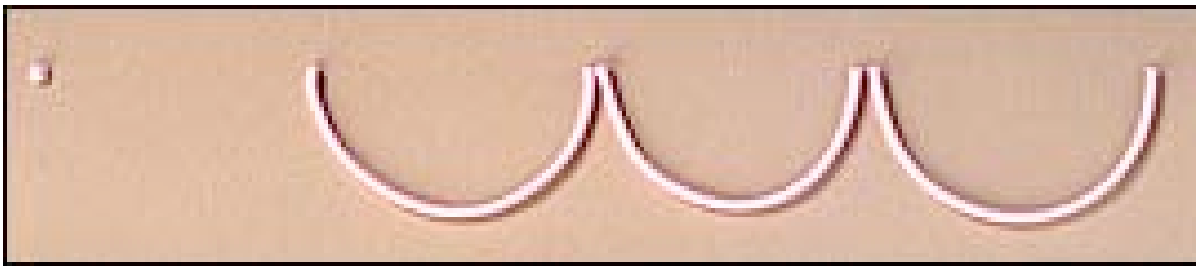
- Tip Number: 3
- Icing Consistency: Medium
- Position: Hold bag at 45 degree angle. Apply pressure to squeeze as many petals as you like laterally out from the center. Fill in center of star with a dab of icing to create a star.

A Simple Star Flower
www.baking911.com

Stringwork

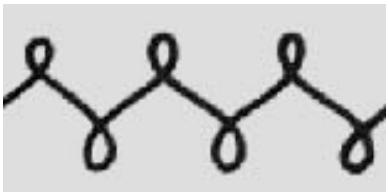
Stringwork is used to write on cakes and add a dramatic finish.

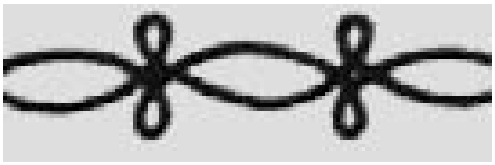
- Icing Tip Number: 3
- Icing consistency: stiff consistency thinned slightly with corn syrup.
- Positions: bag held at 45 degrees, lightly typing surface. Dot surface first as a guide before you glide tip across surface of the cake.

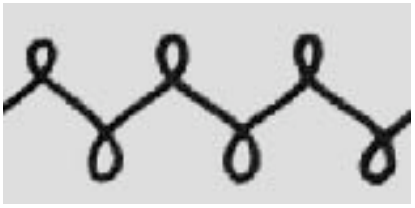


An example of basic string work
www.sugarcraft.com

Here are some other ideas for patterns that are commonly created using string work







Swirl Flower

The Swirl Flower is done the same way as a Star flower only when you are making the petals give the bag a slight tilt so that the flowers have a curve.

www.baking911.com

Part 11. Creating Different Flowers

Some of the flower designs you find below are created on a device called a flower nail. This is simply a small metal device that looks like a giant nail. You rotate the shaft of the “nail” between your fingers and create the flower on top of the nail.

You don’t necessarily have to use a flower nail to create a flower design, you can simply create the flower on a flat surface, however keep in mind it is easier to rotate the flower then it is to rotate your entire body as you create the blossom.

Wilton Flower Nail

www.jo-ann.com

Apple Blossom

Tip: rose tip 101, plain tip 1

Icing: medium consistency petals - pink center – yellow

Positions: Hold nail: in left (right) hand. Bag: 45° angle at 3:00 (9:00) for petals 90° angle for center

Sequence:

1. Squeeze bag with light pressure and move tip out 1/8 inch to form first petal
2. Turn nail clockwise letting spin of nail form petal
3. Relax pressure as you move tip back to starting point
4. Repeat procedure to make remaining four petals
5. Using Tip 1 to add about five small dots to create the center of the flower.

Bachelor Button

Tips: 1, 5, 16

Icing Consistency: Medium (Royal Icing works best)

Positions:

For mound and center stamens, 90°
For star petals, 45° at 3:00 (9:00)

Sequence:

1. Hold bag at 90° angle to flower nail, lightly touching surface. Pipe tip 5 dot base.

2. Pipe a cluster of short pull-out dots in the center using tip 1.

3. Using tip 16, cover the remainder of mound with stars. Start at base, then work toward center.

Carnation

Tips: 12, 150 (104 is optional)

Icing consistency: Stiff royal icing

Positions: For mound, 90° angle; For petals, 45° at 4:30 (7:30)

Sequence:

1. Hold bag at 90° angle to flower nail. Use stiff royal icing. Pipe tip 12 ball on flower nail.

2. Using tip 150 (104 optional), pipe several upstanding petals in center of ball with a jiggling up and down motion, then circle them with ruffled petals.

3. As you continue piping rows of petals to cover ball, turn narrow end of tip farther out. Pipe last row of petals at base of flower with tip straight out.

Chrysanthemum (Mum)

Tips: 5, 81

Icing Consistency: Stiff Royal Icing

Position: For mound, 90º; for petals, 45º

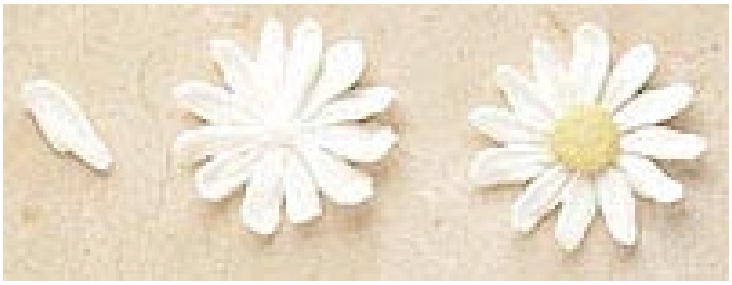
Sequence:

1. Hold bag at 90º angle to flower nail. Pipe a tip 5 mound of icing on center nail.

2. Use tip 81 and hold bag at a 45º angle to outer base edge of mound, with half moon opening of tip pointing up. Squeeze row of 1/2 inch long cupped base petals, pull up slightly as you release pressure to form petals.

3. Add second row of shorter petals atop and in between those in first row. Repeat procedure making each additional row of petals shorter than the previous row.

Daisy



Tips: 104, 5

Icing Consistency: Medium Royal Icing

Position: For Petals, 45° For center, 90°. Hold Tip: For petals, wide end lightly touching 1/4 inch away from center of nail, narrow end pointing out to outer edge; for center, hold slightly above flower.

Sequence:

1. Dot center of flower nail with icing as guide for flower center. Starting at any point near outer edge of nail, squeeze and move tip towards center icing dot. Stop pressure, pull tip away.

2. Repeat for a total of 12 or more petals.

3. Add tip 5 flower center and press to flatten. For a special effect, dampen your finger, dip in crushed Cake Sparkles, then press on center.

Leaf

The Wilton company makes all kinds of decorating tips that are designed to make different kinds of leaves. There are many examples of this in section ten. However tip 67 is the decorating nozzle most often used to make leaves.

Tip: 67

Icing: thin consistency

Positions: Bag is at 45 degree angle.

Sequence:

1. Squeeze hard, lift to build base.
2. Relax pressure, draw to point.
3. Stop, lift away.

Basic Leaf

Hold the bag at a 45° angle to the surface. Squeeze hard to build up base, and at the same time, lift the tip slightly. Then relax your grip while pulling the leaf tip to a point.

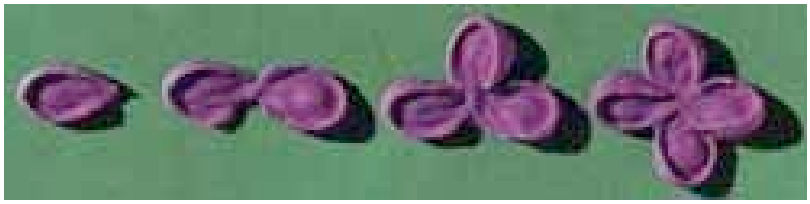
Ruffle Leaf

To create a leaf, move your bag in and out in a series of quick motions to produce the ruffled effect. Complete your leaf as before.

Stand-up Leaf

Return to your starting position with tip held a little more upright than 45° angle and build up your leaf base. Pull the tip up and away from the surface as you relax pressure. Finally, stop squeezing, and lift tip up into a curl.

Lilac



Tips: 59, 32, 14

Icing Consistency: Medium-thick.

Sequence:

1. Pipe four tiny rounded petals with tip 59. You can use Flower Nail No. 7 and pipe several at a time if you like. Let dry thoroughly.

2. Make a base for the flowers and arrange on your cake. Pipe a tip 32 upside down elongated shell. (The tail/tip of the shell will be the top of the lilac cluster.) Overpipe for more dimension if needed.

3. Using a tip 14, pipe stars and position your flowers on the base, forming a lilac cluster of flowers.

Lily

To make this type of flower you need to create a bit of a tin foil armature on top of a flower nail. You could also create the same kind of frame inside an egg cup or any fluted small container. A small dish or votive candle holder might work well too as a frame.

Tips 68, 14

Icing Consistency: Stiff royal icing

Position: For petals, 45° at 3:00; For center, 90°

Sequence:

1. Line 1 lily nail with foil. Use tip 68. Touch center well of nail with tip and squeeze, pulling petal up and over edge of foil cup. Decrease pressure as you reach end of petal and hesitate before you stop pressure and pull tip away, drawing petal to a point.

2. Pipe two more petals.

3. Pipe three more petals in between open spaces.

4. Add tip 14 star center and push in stamens.

Lily of the Valley

Tips: 67, 2, 81, 1

Tip 2 for stems; slightly touching decorating surface
Tip 81 for flower; tip above decorating surface
Tip 1 for stamens; lightly touching inside of flower

Icing: Medium consistency; white for flower; thin consistency green for leaf, stems and stamens

Position: Bag: 45° angle at 3:00 (9:00) for leaf and stems; 30° angle at 4:30 (7:30) for flower

Sequence:

Leaf
1. Using tip 67, press out icing, letting it build up slightly for a broad width. Move upward, curve to right and gradually stop pressure to bring leaf to a point.

Stems
2. Add tip 2 stem along center of leaf, moving off to an angle. Pipe short green secondary stems outward from the main stem.

Flowers
3. Using tip 81, squeeze with light pressure ABOVE surface with inner curve of tip facing you. Press out a curve of icing and continue squeezing until a tiny bell shape is formed. Stop pressure. Lightly touch tip to surface, give an additional quick squeeze, stop and lift away. Add two tip 1 stamens to center.

Morning Glory

Tips: 104, 103, 2, 1
Icing Consistency: Stiff Royal Icing
Position: For Ruffled Cup, 45° at 3:00); For Stamen, 90°

Sequence:

1. Line 1 5/8 inch lily nail or a shallow tiny dish (such as an egg cup)l with foil. Position wide end of tip down in nail. Using tip 104 and white icing, pipe a shallow cup within the nail. Pipe a second cup slightly above the first. Smooth with a damp brush.

2. Using tinted icing and tip 103, pipe a ruffled cup slightly above the white inner cup, increasing pressure in five places to form points.

3. With dampened decorator brush, blend tinted icing into white center. Next, brush white icing up to form a star shape.

4. Using tip 1 and thinned white icing, pipe five lines from base of flower to edge. Pipe tip 2 center stamen using yellow icing

Poinsettia

Tips: 352, 2
Icing: Stiff consistency royal
Positions: Bag: 45° angle at 3:00 (9:00) for petals, 90° angle for center

Sequence:

Insert tip into lily nail. Using tip 352 squeeze hard and pipe leaf shaped petal just over edge of foil cup; relax pressure, stop and pull away.

1. Pipe two more petals, dividing the nail into thirds. Add three more petals in the open spaces.

2. Add six smaller leaf shaped petals on top and between the larger ones.

3. Add seven tip 2 dots to center using tip 2.

Primrose

Tips: 1, 14, 103
Icing Consistency: Medium Royal Icing
Position: For Petals, 45°; For Center, 90°

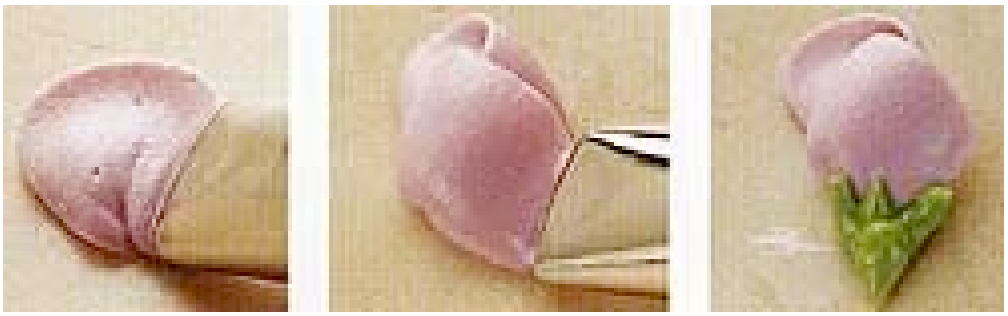
Sequence:

1. Squeeze bag and move tip out 1/4 inch using a "curve, dip, curve" motion to form first heart-shaped petal while turning nail in opposite direction (Move tip out 1/4 inch, then in 1/8 inch and back out.) Relax pressure as you return to starting point.

2. Repeat procedure for remaining four petals.

3. Pipe tip 14 center star with tip 1 dot. Let dry.

Rosebud



Tips: 104, 3

Icing consistency: Stiff buttercream for petals, thinner consistency for sepals and calyx.

Position: 45° at for petals, 45° for sepals and calyx.

Sequence:

1. Using tip 104, make the base petal. Keep the narrow end of the tip raised up and slightly to the right. While squeezing, move the tip along the surface away from you and continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away.

2. Using tip 104, make the overlapping petal. Touch the wide end of the tip to the outside edge of completed petal. As you continue squeezing, the icing will catch the edge of the base petal and roll it over naturally. When the second petal looks complete, stop pressure and pull tip away.

3. Using tip 3, make the sepals. Form the middle sepal first by squeezing and letting icing build up. Lift the bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides.

4. For the calyx, insert tip into the base of the center sepal on the left and right sides. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away.

Roses

Fit a decorating bag with round tip 12 and fill 1/2 full with stiff consistency Buttercream Icing.

Cut wax paper into 1 1/2 in. squares.

Preparing the Flower Nail:

Hold the nail in your left (right) hand between your thumb and forefinger so that you can turn it slowly in a counterclockwise (clockwise) direction.
Place a dot of icing on the nail.
Press a wax paper square onto the nail.

Rose Base

Tip: 12
Icing: stiff consistency

Positions:
- Nail: in left (right) hand
- Bag: 90 angle (straight up)
- Tip: slightly above nail

Sequence:
1. Squeeze hard for base.
2. Relax, lift for cone.
3. Stop squeezing, lift tip away.

Hold decorating bag straight up, the end of tip 12 slightly above the center of waxed paper covered flower nail, which is held in your other hand. Using firm and steady pressure, squeeze a heavy base of icing, keeping the end of the tip buried in it as you squeeze. Start to lift the top higher and decrease the pressure when the base fills out the circle drawn on the nail. Stop pressure, pull up and lift away. Rose base should be 1 1/2 times as high as the rose tip opening.

Try This: First build up the right size base on your practice board. When you feel comfortable with the technique, try it out on the flower nail several times, using a fresh piece of wax paper each time.

Rose Center

Tip: 104
Icing: stiff consistency
Positions:
- Nail: in left (right) hand
- Bag: 45 angle at 4:30 (7:30)
- Tip: wide end touching base at midpoint, narrow end up and in slightly

Sequence:

1. While squeezing, turn nail to the end of your finger counterclockwise (clockwise); move tip up then down, overlapping starting point.

2. Stop, lift tip away.

Hold nail, containing base in left (right) hand and bag with rose tip 104 in right (left). Bag should be at a 45 angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and slightly inward. Now, you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counterclockwise (clockwise) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base. The motions forming the center of the rose are quite important and will be repeated as you put the petals on.

Top Row Petals

Tip: 104
Icing: stiff consistency
Positions:
- Bag: 45 angle at 4:30 (7:30)
- Tip: wide end touching base at or slightly below midpoint, narrow end straight up.

Sequence:

1. While squeezing, turn nail to the end of your fingers counterclockwise (clockwise), move up and down, connect petal to base.
2. Stop, lift tip away.
3. Repeat for other two petals.

Hold the flower nail with the completed rose base and center in your left (right) hand and the bag in your right (left) hand at a 45 angle to the nail surface. The wide end of rose tip should touch the base at or slightly below the midway point, and the narrow end of tip should point straight up. As with the rose center, you now must do three things at one time: squeeze the bag, move the tip up and rotate the nail.

While you squeeze the bag, move the tip and rotate the nail. While you squeeze the bag, move the tip up and down again. As you turn the nail, the up and down motion of the tip will make a half-circle shaped upright petal. Wide end of tip must touch rose base while making a petal at all times. Stop squeezing, then lift tip away. The procedure for the second and third petals is the same. Be sure your tip is clean before starting next petal. The second petal should overlap the end of the first. And the third petal should begin by overlapping the second and end by overlapping the first. Turn the nail one third of the nail circumference as you make each petal.

Middle Row Petals

Tip: 104
Icing: stiff consistency
Positions:
- Bag: 45 angle at 4:30 (7:30)
- Tip: wide end touching base below center of any petal, narrow end out slightly. End of tip at 1:00 position.

Sequence:

1. Make a petal as before.
2. Repeat for 4 more petals, with the last petal overlapping first petal.

Proceed exactly as you did in making the top row of petals except for these two changes: (1) start the middle row with the wide end of the tip touching the rose base directly beneath the center of one of the petals in the top row, and the narrow end of the tip leaning out slightly, and (2) make five petals instead of three, with the back edge of the fifth petal overlapping the front edge of the first petal. The petals in this middle row should overlap the spaces between the petals in the first row. Remember turn the nail one-fifth of the nail circumference for each petal.

Bottom Row Petals

Tip: 104
Icing: stiff consistency
Positions:
- Bag: 45 angle at 4:30 (7:30)
- Tip: Wide end touching base below previous row; narrow end out further, end of tip at 2:00 position.

Sequence:

1. Make 1 petal
2. Make 6 more petals.

Continue as you did for the middle row, except that the narrow end of the tip should be leaning out further so the petals appear to be opening. And this time, you'll make seven petal instead of five, with the last overlapping the first and all of them overlapping the spaces between petals in the row above. Turn the nail one seventh of the circumference for each petal. Remove rose from the flower nail by lifting the wax paper square off.

Part 12. Creative Decorating Techniques

The cake decorating industry has grown by leaps and bounds when it comes to creating products that really can add a touch of originality to your cakes. Here is a breakdown of some of the more inspiring gadgets and products on the market that can make the difference between an ordinary cake and one that is truly spectacular and unique.

Cake Spray Paint

This allows you to spray paint your cake any color you want. A great idea is to make your own stencil and simply spray lettering, shapes images, anything you like on the cake.

The spray comes out in a fine mist that you can use to create a speckled effect or you can layer it on thickly to create a richly colored effect. One word of warning – don't hold the nozzle of the spray can too close to the icing or the force of the air coming through may cause dents or shirring in the icing.

Cake Spray Paint
www.partyworks.com

Cake Stencils

You can buy cake stencils just about anywhere on the net but just about any kind of stencil can be used to create an image on a cake. The easiest surface of all to stencil on is a fondant cake because it is the simplest and flattest surface however great effects can be achieved on buttercream or royal cream iced cakes as well.

To use a stencil all you do is lay it over the cake surface and apply color, glitter or tinted icing sugar using a shaker, spray can or brush.

You can also use a stencil to create raised lettering. Simply lay the stencil on the cake, apply a Royal Cream Icing thickly over the stencil and before it hardens lift the stencil off the cake to create raised letter.

To emboss a cake using a cake stencil simply press the stencil into a cake that has been iced flat with Royal cream and then lift it up gently.

Below are some examples of cake stencils found at www.kereke.com

Decorating Combs

Cake decorating combs look like giant hair combs. Different varieties have different widths and types of serrated edges.

A cake decorating comb comes in very handy for smoothing buttercream frosting to prepare it to be rolled in fondant or tiled with fondant pieces. This is because it creates a very flat yet slightly tacky edge that allows the fondant to adhere more smoothly to the cake.

Cake combs can also be used to create swirls and patterns in frosting the same way you can use a plaster comb to create patterns in ceiling plaster.

A Cake Decorating Comb
www.kerekes.com

Decorating Gel

Decorating gel is that pretty see-through stuff you often see used on cakes to create writing or decorations. It is almost pure glycerine. Sometimes it is handier just to buy this in a tube than try to tint glycerin yourself.

Decorating gel can also be used to add accents (such a dew drops) to flowers on a cake. You can also use it to create a stained glass effect. It is best used on cakes with slightly rougher surfaces such as those iced with buttercream, stiff whip cream or royal icing.

Kosher Decorating Gel
www.kerekes.com

Edible Confetti

These are small bags of star shaped or rosette shaped candies that you buy by the package. They can be used singly to create a border or lettering on a cake or you can sprinkle them liberally on the cake for a festive look.

Edible Confetti
www.partyworks.com

Edible Glitter

Edible glitter is large sparkles that can be consumed. They come in a rainbow of metallic colors. Edible Glitter is great for highlighting sugar paste or buttercream decoration or for using with stencils.

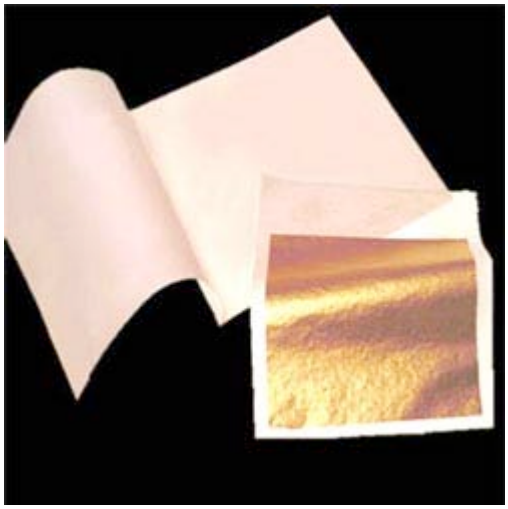
Glitter Stamens

So you have made a beautiful flower out of buttercream icing but you want it to have a little extra oomph. If you are creating a flower such as a Stargazer Lily or a Calla Lily you can add plastic stamens with glitter on them

A bundle of glitter stamens
www.kerekes.com

Gold Leaf

Edible gold leaf can be applied to any shape or surface. You simply apply it with tweezers and it clings to any confection. You can also buy gold flakes which can be sprinkled on any kind of frosting surface to give a cake a festive flair.



A sheet of gold leaf
www.kerekes.com

Luster Dust

This stuff is absolutely fantastic for decorating fondants and adding a bit of sparkle to anywhere on your cake. It is a very, very fine edible glitter that creates a lustrous sheen on frosting, sugar shapes, gum paste and just about any decoration you can think of. It mixes especially well with Royal Paste.

Luster Dust is mixed with a spirit such as vodka or gin, or an extract like clear vanilla or lemon extract. Never mix it with water and use it on sugarpaste decorations or the decorations may soften and become sticky.

You can use several colors of luster dust on your cake at once to create a cake that gleams. It can also be mixed with a spirit and applied with an airbrush or small paintbrush. You can also dust it on a cake using a large fluffy brush.

A simple way to use it to add sparkle to a fondant is to brush the fondant lightly with water and put the shimmer dust into a small tea strainer. You then shake the tea strainer over your cake.

Marzipan

Marzipan is a molding dough that is made from almond paste. The marzipan dough can be pressed into molds shaped like fruits, animals or flowers and then attached to the cake with gumpaste.

You can also make your own marzipan. Here are some popular recipes.

Shiny Imitation Marzipan

1/3 cup soft butter or margarine
3/4 teaspoon salt
1/3 cup white corn syrup
1 teaspoon vanilla
3 cups (1 lb.) sifted confectioners sugar
1/2 Lb. almond paste

Add coconut & almond oil and you have an imitation flavoring, scant drop. Blend butter, syrup, salt and vanilla in large mixing bowl. Add sifted sugar all at once. Mix all together. Knead with hands. Turn out on board and continue kneading until mixture is well blended and smooth. Makes about 1 1/3 lbs. Store in cool place. Roll into 1" balls and push into molds. Close molds, open and let fruit drop out.

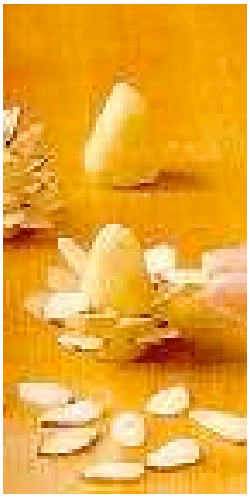
www.candylandcrafts.com

Marzipan Pine Cones

7 ounces almond paste
4 ounces sliced almonds
1 1/4 cups semisweet chocolate chips
1 tablespoon shortening

Divide almond paste into 6 equal portions. Form each into cone shape about 1 1/2" tall & 1" in diameter. Beginning at the base insert pointed ends of almond slivers into paste, to resemble a pine cone (see step #1).

In a microwave safe bowl, melt chocolate chips & shortening; stir until smooth. Insert a toothpick into the bottom of each cone. Holding over a bowl, spoon melted chocolate over almonds (step #2). If needed, use another toothpick to spread the chocolate to completely cover the almonds (step #3). Place on a wire rack over wax paper, let stand until firm. Yields 6 appetizing and simply delicious pine cones!



Step #1 Step #2 Step #3

www.candylandcrafts.com

European Marzipan Recipe

1 to 2 egg whites
1 lb. powdered sugar
1 lb. almond paste
5 ozs. fondant

Mix together with color well and knead like bread. Pack mixture into molds and clamp shut. Open and knock out. Roll the candy in the appropriate colored sugar or paint top with a green leaf.

Marzipan Strawberry Recipe

1-3 oz. box strawberry gelatin dessert
1/2 teaspoon almond flavor
1 lb. granulated sugar
2/3 cup ground almonds
2/3 cup sweetened condensed milk

Mix together and pack into mold, clamp shut, open mold - tap the mold and the candy will drop out into coating mixture.

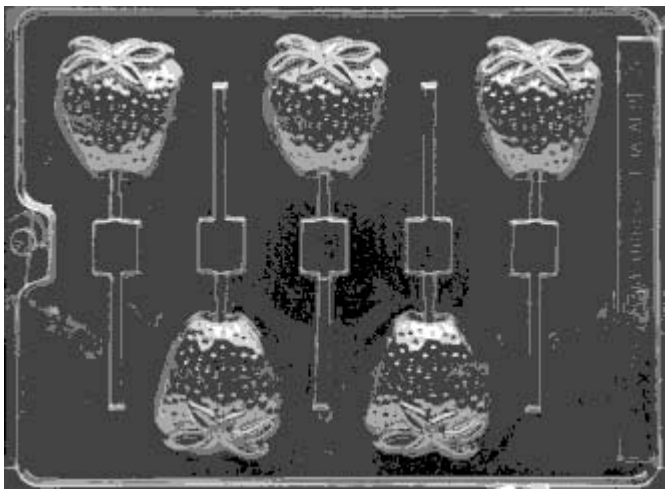
Coating for Home Made Marzipan Strawberries

2 cups macaroon coconut
1 1/2 tablespoons gelatin dessert
1 1/2 tablespoons red sugar

Roll candy in coating mixture, top with leaf or make your own using Royal Icing.

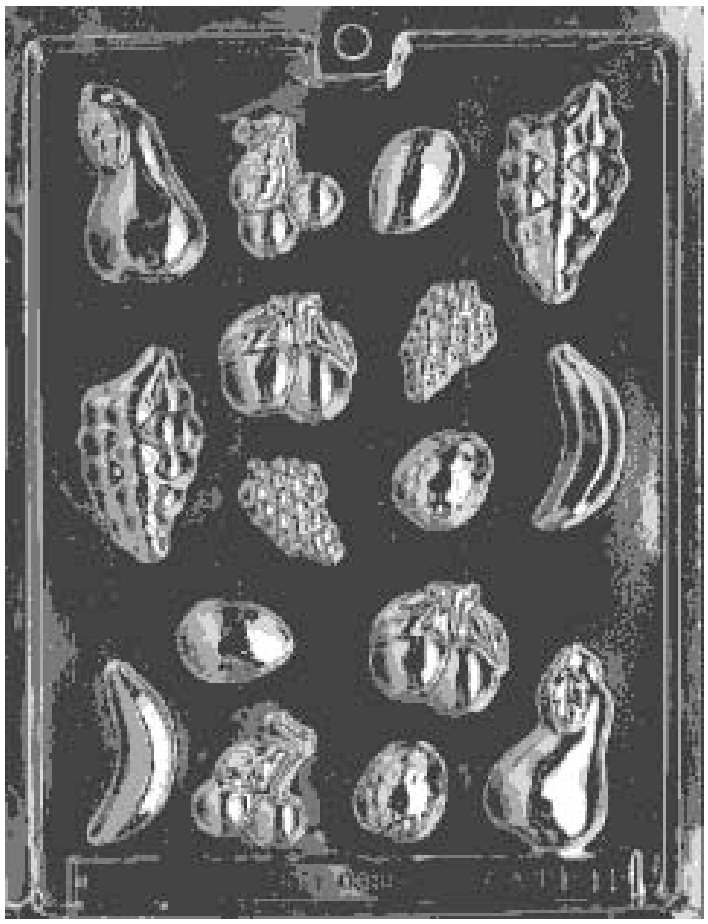
Remember that Marzipan also looks great sprinkled with Edible glitter dust. You can get a really nice pink shade for strawberries at www.partyworks.com.

All of the above marzipan recipes are suitable for pressing into molds. You can use absolutely any kind of candy mold to make a cake decoration as well. For instance you can buy molds meant for lollipops and simply fill the strawberry part of the mold to make a marzipan fruit as shown below.



Strawberry Candy Mold
www.candylandcrafts.com

Fruit also looks especially nice when made with marzipan. To get the color you desire you simply tint the mold with food or icing coloring. Here is an example of a typical fruit marzipan mold.

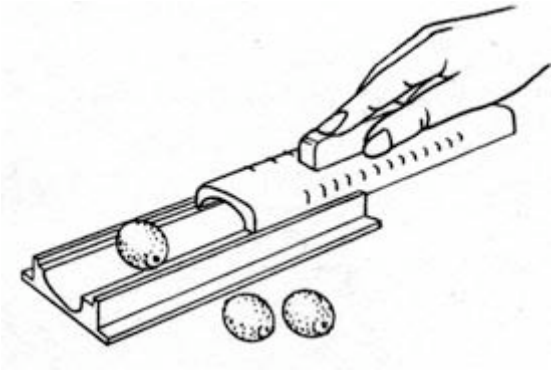


Marzipan Fruit Molds
www.candylandcrafts.com

You can also roll the marzipan out in a layer and use cookie cutters to create shapes that you can affix to the cake with gum pastes.

Marzipan Cutters
www.kereke.com

If you need to make scores or even hundreds of marzipan fruits or flowers to decorate a cake you can also use a marzipan rollerboard. This is a handy time saving device that allows you to insert a tube of marzipan dough. By inserting different cutting heads, you can make a lot of different kinds of fruits. Below is an illustration of a roller-board that creates both strawberry and lemon shaped marzipan fruits from a tube of dough.



Marzipan Roller Kit for Making Miniature Lemons
www.kerekesequip.com

Tiers

If you are building a wedding cake, the good news is that you don't have to assemble all of the components yourself. Many wedding cakes are sold in kits that include the cake stand, the tiers and the topper. You can find such kits at www.instawares.com and www.candylandcraft.com.

A cake made from a Filgree Gazebo Kit
www.candylandcrafts.com

If you are building your cake's architecture from scratch you will need to buy columns to support the tiers.

www.candlylandcrafts.com

Another trend is to use real flower blossoms instead of tiers to support the wedding cake. In this case, flowers are fixed in a spoke like pattern on a cake board and placed on top of each cake layer to create a spectacular effect.

An example of a wedding cake tiered with flowers.

www.cakesbyjoan.com

Part 13. Questions And Answers

As you know, decorating cakes is not an exact science and is derived from rather varied styles and traditions. Sometimes the entire subject evokes some very specific questions from fellow decorators. We have decided to leave the questions exactly as asked and answer them in this section.

Q. How do I cover a 20 inch cake perfectly?

A. This all depends on what you are covering the cake with. If you want to cover a cake with icing, then all you need to do is glaze the surface of the cake first. The glaze acts as a sealant to prevent the icing from picking up any crumbs. It also coats the cake slightly and covers any imperfections on the cake's surface. Then simply use a spatula to ice the cake. A medium thick icing consistency is best for creating a smooth surface.

If you are using a fondant the key is to roll out your fondant sheets so that they are perfectly flat on a board dusted with icing sugar. Then cut the fondant so that it fits your cake and add about an inch. If it is a 20 inch round cake then take a pizza cutter and cut excess fondant off of the bottom edge of the cake. If it is a square cake then simply use a knife.

Q. If decorating a fruit cake with marzipan and roll out icing, how long before the cake is needed do I put on the marzipan and how long then until roll out icing. Is there a minimum time scale between the marzipan and the icing?

A. It is a good idea to make the marzipan decorations first. Your cake should be completely cooled to room temperature before you apply the fondant icing. You can then apply the marzipan to the fondant surface with gum paste.

Q. How to get a really smooth "faux" look with a buttercream icing?

A. The only way to get a smooth look is to use fondant, as opposed to buttercream icing. However the thinner the icing the more likely it is to look smooth and shiny. How smooth the final product looks can also depend a lot on your skills when it comes to applying the icing with a spatula. There is no secret to this. If you want a smooth look, use a fondant.

Q. What is the best frosting recipes for decorating cakes?

To be honest, frosting is not necessarily used for decorating cakes. The proper term is icing. Frosting implies a much fluffier substance. Usually buttercream and royal icing are the icings of choice for professional chefs.

Q. How come everyone makes roses look so easy when they really are not? The hardest time I am having is with making a rose. I know once I get the first one made correctly, it's all good from there but there are no books that show detailed enough pictures on how to make the first one.

The answer to this question is really dependent on what kind of substance you are using to prepare your rose. Making roses from fondant is a lot easier than making them from icing. However, once you have the right tips, making roses should not be that difficult as they do practically make themselves. As making roses from icing is a craft, it is not necessarily that reliant on pictures, but more on your ability to manipulate the icing bag and nozzle and use your natural common sense and creativity to intuitively make a rose. (But, don't forget to check out the pictures in this book!) If you feel you lack the ability to create a rose, your best bet is to buy pre-made sugarcrafted roses from a supply store.

Q. Where can I get gold and silver foil and gold dust to decorate chocolates in Ottawa?

A. Edible gold leaf is illegal in Canada which is why you are having trouble finding it. It is available in the U.S. at www.kerekes.com

Q. What is the easiest way to make an icing rose?

A. The easiest way to make an icing rose is to make it out of fondant. Simply press your thumb into a round piece of fondant dough to make the petals and then gather the petals together and twist them to make a full blossom.

Q. When piping a design on a cake, what is the easiest way to cover a mistake made on a complicated design already well underway?

A. Unfortunately there is no such thing as an icing eraser. Your best bet is to let the icing completely harden and then pick it off the cake and start again.

Q. How would you make a stiff textured frosting for a cake, but not to the candy stage, I hate to make frosting so this has to be very simple to make and taste real good.

A. Avoid all recipes that use a candy thermometer in the recipes. These are not the best icing recipes for cake decorating anyway. Use buttercream icing and add more confectioner's sugar to make the icing as stiff as you like.

Q. How do you make layer cakes or novelty cakes stable. Sometimes I have great ideas but when I stack pieces they slide around or the weight is too heavy and I don't know the secret to stacking cakes.

A. There is no real secret to stacking cakes. It is simple math and geometry. For example, if you are using tiers, you can stabilize your layers by making the top layers of the cake smaller than the lower layers. You may also be using fillings that are too soft causing the layers to slip and slide around. To stabilize your cake even more try rimming the perimeter with stiff buttercream frosting and then filling the cake. Let the buttercream frosting harden before you balance the next layer on top of it.

Q. What is the best way to make a cake in advance, say, for your own wedding?

A. This really depends on the type of cake you are planning to serve. Fruit cakes and cakes soaked in liquors can be made weeks (even months) ahead and simply stored in the refrigerator. Otherwise you can bake the cake layers in advance and freeze them until they are ready to use.

Q. How do I get nice rich color? Even with expensive paste color, my cakes are always "too pastel-y" (So say the men in my house!)

A. Whipped cream and fluffier meringue or corn syrup icings are only capable of producing a pastel color. Buttercream icing can be tinted a deep color. Wilton makes a color paste specifically designed to color icings and frostings. Keep in mind that most cake icings are only meant to be tinted with food coloring otherwise the icing will have a chemical taste.

Q. I am new to this and have a terrible teacher! What's the secret to making roses? Do you have to use shortening to make most decorations or can you use the Boiled buttercream and get the same results. Also, what is the perfect consistency for all decorating?

A. To be honest, roses are simply not that difficult to make. In your case you simply may not have acquired a knack for it yet. You may have to practice making roses a 1000 times to get it right. Practice makes perfect. There is no such thing as boiled buttercream icing. You might be referring to meringue based icings which are not appropriate for icing cakes. Also, there is no such thing as a perfect icing consistency as different pipings require different consistencies. For instance you would need a medium consistency icing to make a rose but a thin icing to create writing.

Q. How do you make a perfect cake?

A. The best way to make a perfect cake is to follow the directions of the recipe to the letter. Cakes are less than perfect when the oven is not preheated, when ingredients are left out of the recipe, when steps are skipped in the recipe and if the chef keeps opening and closing the oven door which often causes the cake to fall.

Q. How can I make my flowers taste better for my cake. I have used all types of coloring and the darker the color, the worse it taste.

A. You're right. Unfortunately, there is no way around this particular problem. You could try using colored liquors as pale tints but your color choices would be limited. Also the flavors may not match. You can use chocolate flavored liquors to make brown or pinkish icings, crème-de-menthe to make green icing and raspberry liqueur to make pink icings. However keep in mind that these icings will be a very pale tint (but the taste will be improved!)

Q. What is the best type of icing to use on a cake for a diabetic?

A. Unfortunately icing is 90% or more pure sugar. There is no recipe for diabetic cake decorating icing in existence that we know of. Sugar substitutes are simply too granular to substitute for confectioners sugar. (If you find one, please let me know! Email: Recipes@Cake-Secrets.com)

Q. How to make different shapes of cakes without having to buy a mold?

A. Unfortunately it is usually dangerous to make your own molds as you never know what kind of material will melt or catch on fire in your oven. One way is to cut the shapes of the pieces of cake that you need out of existing round or square shapes that you have baked in proper pans.

Q. How do you keep your cake from looking lop-sided as if its ready to drop on the floor or table.

A. If your cake is lopsided, it is probably not level. After the cake comes out of the oven, use a cake leveler to make all of the tiers perfectly flat on top. Then when you layer the cake it will balance properly.

Q. No matter how hard I try, I always have crumbs in the icing, even after a crumb coating. What's the true secret to avoid this?

A. Glazing your cake and letting the glaze harden and cool before you ice it is recommended so that your spatula will not pick up crumbs.

Q. How do you get the cake to stay flat and not round?

A. The round bump on top of the cake is called the crown. You can saw the crown off with a knife or use a cake leveler to remove it so that the cake is flat.

Q. How do I cover a victoria sandwich without the sides being all wobbly?

A. The Victoria Sandwich Cake is simply a torte with very thin layers of pastry. (It is really not even a cake.) My suggestion is to use a Quick Pour Fondant rather than try to manipulate it too much with icing or sheets of fondant.

Q. How do you successfully get a good smooth finish to royal icing before decorating?

A. If you follow the recipe for Royal Icing exactly, you should end up with a smooth finish no matter what you do. This is simply a skill to do with manipulating your spatula so that the icing is smooth. There is no secret to it. If you are getting waves or mounds of icing you might want to consider adding a bit of corn syrup to thin it out.

Q. Are the actual cake decorating classes worthwhile, or can I learn from a book?

A. Many, many people learn cake decorating from books. However, others prefer hands on instruction with a teacher. It really depends on what kind of learner you are.

Q. What are some of the basic tools that you need to make beautiful cakes. I can't afford to have every gadget.

A. You need a good quality spatula, a sharp bread knife, baking pans that are not warped, icing bags, one coupler and at least three icing tips to give your designs some variety.

Q. I want a frosting that can be used for all decorations plus taste good - not artificial.

A. The icing you want is homemade buttercream icing (not frosting!) You can ice and decorate a cake with buttercream. If you don't want it to taste artificial use pure vanilla extract instead of artificial vanilla extract.

Q. What ingredients should I use to make royal icing (for piping) so that it doesn't set too hard (and you break your teeth on a shell!)? Especially for wedding cakes when the cakes may be made well in advance of the date.

A. Unfortunately, this is a scientific impossibility as royal icing decorations are meant to be hard. Your only solution may be to make the cake a couple of days in advance instead of weeks as the longer Royal Icing sits, the harder it gets.

Q. How do you use modeling chocolate?

A. There is no such thing as modeling chocolate as true chocolate melts at skin temperature. You can however buy sheets of chocolate fondant which you can mold the same way you would clay. You simply roll the fondant out and stretch it or pinch it into the desired shapes.

Q. Should a fondant covered cake be refrigerated?

A. All iced cakes should be refrigerated. Although fondant does not go bad fast, ingredients in the cake it is wrapped on (eggs, cream, etc.) can go bad quickly.

Q. I would like to learn the technique on how to make topsy turvy cakes.

A. Topsy turvy cakes are created by shaving off the base of the base tier so it slants in one direction. The next tier is plopped on with the tier shaved off in the opposite direction. Tiers are stacked on until the topsy turvy effect is achieved. (See photo.)

An example of a topsy turvy cake.

Q. When icing a cake, do you really need to use apricot glaze or marzipan or can you ice directly on the cake?

A. You can use any kind of icing to frost a cake. Marzipan is never used to ice a cake as it is a solid molding material. Apricot glaze is used to prepare the cake for icing. It is not an icing in itself.

Q. Where is a good online supplies shop that has an easy to use website?

A. Good websites for all international and U.S. customers are, www.jo-anns.com, www.candylandcrafts.com, www.instawares.com, and www.kerekesequip.com.

Q. I would love to know how to decorate a cake for someone who suffers from many allergies, for example to colors, too much sugar, eggs, dairy, nuts, wheat and soy! Sorry, it's a tough one!

A. In this instance you may be best off simply to use fresh fruit such as strawberries or blueberries and arrange them in a pleasing design.

Q. I would like to know more about painting cakes, sources for supplies and instructions.

A. For information about painting cakes and painting supplies visit www.jo-anns.com or www.candylandcrafts.com.

Q. How do you do spray coloring - do you need the special spray machine or can you use something else - especially for red flowers.

A. The special spray machine that professional cake decorators use is called a cake decorating or pastry airbrush. It is usually prohibitively expensive for beginners. Your easiest option is to buy aerosol cake paint, which is available at www.kerekesequip.com.

- The End -

BONUS ARTICLE

"5 Simple Secrets To Perfectly Smooth Icing"
by Samantha Mitchell

Are you fed-up with bumps, blotches, and crumbs in your icing? Do you go through the trouble of a basket weave simply so the sides of your cake won't show?

In this article, I'm going to teach you some quick & easy, low-cost ways to make your icing smooth as a baby's behind.

Believe it or not, some cake artists are so highly-skilled that all they need is an 8" spatula and a turntable. Others hold firm to the belief that for a "perfect" look - always use fondant.

I don't know about you, but I need more options. Here are my top 5:

Secret #1: Warm A Spatula
Heat up a spatula by holding it under hot water before smoothing out the icing. (Just make sure to wipe the excess water off of the spatula before you use it.)

Secret #2: "Quick Pour Fondant"
If you are not planning to use fondant to decorate your cake but simply want it to have a very smooth surface, you might try "Quick Pour Fondant."

This type of fondant is poured over the cake and allowed to harden like a very thick glaze. (Kinda like the chocolate coating they dip ice cream cones into.) For a terrific Quick Pour Fondant recipe, see page 85 of "Cake Decorating Made Easy!"

Secret #3: Parchment Paper & Palm
First, use buttercream icing and smooth out what you can with a spatula. Let it dry about 5 minutes to form a crust. (This works best with icing that "crusts.")

Then, gently place a sheet of parchment paper on the area you need to smooth out and rub it with the palm of your hand. The warmth of your hand often softens the icing just enough to produce a very smooth

surface.

You can use your fingers on the paper by gently pushing in any stubborn ridges and then your palm again to smooth any indentations left by your fingers.

You can also use a spatula on top of the paper to “iron out the wrinkles.” (You’re going to love how well this works!)

Secret #4: When In Doubt, Glaze
Glaze the surface of the cake first. The glaze acts as a sealant to prevent the icing from picking up any crumbs. It also coats the cake slightly and covers any imperfections on the cake’s surface.

Then simply use a spatula to ice the cake. A medium thick icing consistency is best for creating a smooth surface.

Secret #5: Paper Towel Patterns
Did you know you could lightly press a textured paper towel onto the surface of your cake to get a nice pattern? Well, you can! The finished look is, of course, completely dependent on the design of the towel. Ice it up, wait 5 minutes, then smooth your paper towel over the cake. With very little practice, it’ll resemble lace.

If you prefer not to have the “lace design” of the paper towel, look for a brand that won't leave it’s design (there are a few).

NOTES: If you are getting waves or mounds of icing you might want to consider adding a bit of corn syrup to thin it out.

If you’re still having trouble, try covering your cake with a crumb coat (thin layer of icing) first. Let it dry, then go for the full icing. Depending on the cake, you may even need to freeze it first before icing so it doesn't fall apart. Just be sure to defrost the iced cake before you serve it!

Remember, practice makes perfect!